

Pouilly-Vinzelles

«Les Longeais»



Half of the soils are Jurassic limestone of varying depths, clayey on hard limestone with entrochs. The rest is composed of moderately deep neutral clay soils.

The Wine

A nose of great complexity, with white flowers (acacia). A racy palate, with admirable control of volume and concentration, while the finish is remarkably persistent. It regularly brings to mind the best 1er Crus of the Côte-d'Or.

Vinification - Wine's maturation process.

Aged in casks for 18 to 22 months and stainless steel vats

Grape variety	Alcool
100 % Chardonnay	13°

