

JOSEPH BURRIER

Château du Clos, Pouilly, Pouilly-Fuissé 2015

\$59.75

* Suggested retail price

 Joseph Burrier

 Organic

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|--|-----------------------|-------------------------------------|
|  | Product code | 14294118 |
|  | Format | 12x750ml |
|  | Listing type | SAQ Specialty by lot |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | France |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region | Burgundy |
|  | Subregion | Maconnaise |
|  | Appellation | Pouilly-Fuissé |
|  | Varietal(s) | Chardonnay 100 % |
|  | Alcohol percentage | 15% |
|  | Colour | White |
|  | Closure type | Cork |

ABOUT THIS WINERY

The Burrier family, present for more than 5 centuries. It constitutes one of the major domains of the South of Burgundy with the 43 hectares of vineyards. Since 2012, Domaine Château du Clos has been operated as a monopoly by Maison Joseph Burrier.

TASTING NOTES

The limestone marls and natural vinifications, very little interventionist, allow a very pure expression of Chardonnay, both fine and complex, with a long and fresh finish. The wines of Château du Clos age very well and often reach their peak after 3 to 5 years. The wine shows all the intensity and complexity of a great white Burgundy, with slightly salty and smoky notes and a long, lemony finish. Serve between 12 and 15 ° C. Pairs perfectly with poultry.

PRODUCT NOTES

The vineyard has been cultivated organically since 2009 and constitutes a real Burgundian Clos of 3 hectares in one piece around the Château, on a medium slope facing east and north-east. Its soils come from the very limestone light beige marls of the Dogger, covered with a weak layer of residual clay, not very stony, except on a small area of scree. At the bottom of the Clos, the clays are deeper. The average age of the Clos vines is around 40 years.

PRODUCTION NOTES

The grapes are harvested manually, then pressed after crushing. The settling is natural, keeping the finest lees. The fermentations in pieces are natural, without the addition of yeast. Aging lasts a total of 15 to 18 months: 12 months in pieces then 3 to 6 months in vats. Bottling takes place after a light filtration.

