

# ALEXIS POLLIER

# POUILLY-FUISSÉ

This rich and complex Pouilly-Fuissé showcases notes of ripe white fruits, honey, and toasted almonds, with a touch of minerality that reflects its unique terroir. Aged 100% in oak barrels, the wine gains depth and a subtle creaminess on the palate. Crafted by Alexis Pollier, a young winemaker who founded his winery in 2014 at the age of 20, this wine reflects his family's five-generation legacy in Burgundy. Rooted in the limestone-rich soils of Fuissé and produced using HVE3 certified sustainable practices, this refined and vibrant wine pairs beautifully with goat cheese, creamy poultry, white fish, and classic escargot.



## WINE

Yield: 45 hl/hectare  
Blend: 100% Chardonnay  
Average Vine Age: 45 years  
Alcohol Content: 13.5% vol  
Aged 11-12 months

## TERROIR

Location: Fuissé  
Vineyard Size: 0.7 hectares  
Hillside vineyard facing south,  
southwest, up to 30% incline  
Certified HVE3, practicing  
organic and biodynamic but  
not certified

## PRACTICES

Vinification : 100% Oak  
barrels, 5 to 6 years rotation  
Double-bottom harvest bin  
Indigenous yeast  
All fermentation of thermos  
regulated, including in barrels