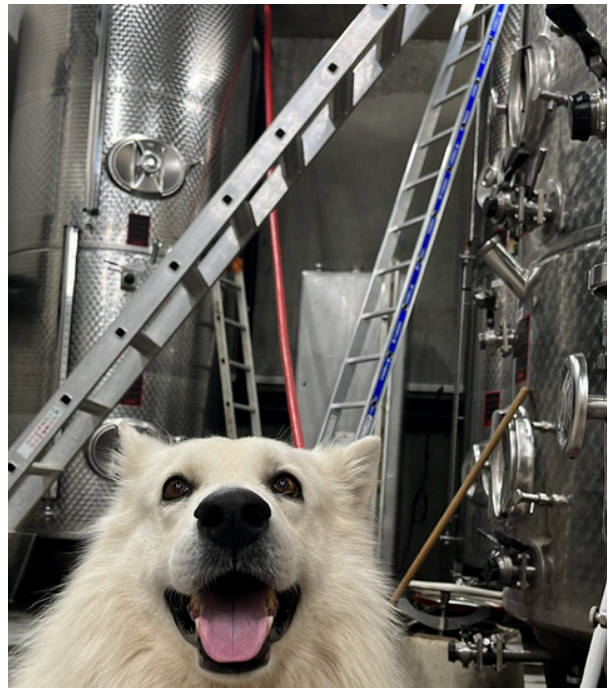


ALEXIS POLLIER

Born in Fuissé in 1995, Alexis Pollier comes from a family with a five-generation legacy in Pouilly-Fuissé. At twenty, he ventured out on his own to cultivate and vinify his terroir, while still benefiting from his family's expertise. Alexis's vineyards span prestigious appellations like Pouilly-Fuissé, Saint-Véran, Mâcon Milly-Lamartine, Mâcon-Villages, Bourgogne, and Beaujolais. In 2019, he built a modern cellar with oak barrels and thermo-regulated vats, enhancing his winemaking process. What sets Alexis apart is his HVE (High Environmental Value) certification, which reflects his commitment to sustainable practices, environmental stewardship, and producing wines that truly express their terroir. Alexis's 10-year-old dog, Junior, might not have a formal vineyard title, but he's the real MVP—keeping a watchful eye on the grapes and making sure no one sneaks a snack from the harvest!



HERITAGE

Trained with his father
5th generation winemaker
Bac Pro in Vine & Wine.
Respect for the environment,
tradition, terroir, & family.
Average vine age is 45 years
8 Hectares across 6 AOC's

TERROIR

Certified HVE3
Biodynamic
Deep soil with fossils,
pebbles, and hard Middle
Jurassic limestone.
Fully trellised vines
Organic matter inputs
Nettle and horsetail infusions

PRACTICES

Native yeasts
Manual & Mechanized
practices
Limited SO2 use, all wines
under 100 PPM.
Thermo-regulated
fermentation; earth-based
filtration at 0.64 microns.