





Chateau Vitallis Pouilly Fuisse Vieilles Vignes





Vintage: 2017

Vitallis Pouilly Fuisse Vieilles Vignes is exceptionally rich with subtle honey accents and notes of grilled nut balanced by fresh peaches. Long on the finish.

Grape Varietals: Chardonnay

Vine Age: 45 years

Appellation: Pouilly Fuisse

Soils: Jurassic Clay and limestone

Food Pairing: White meat or seafood with richer sauces.

93 Pts 2017 Vintage and 92 Pts 2016 Vintage – Wine Enthusiast!

This particularly powerful wine comes from selected parcels in one of Fuissé's best climats. Oak aged for 18 months, it has weight and density commensurate with its alcohol. Rich yellow fruits combine with acidity to give a balanced wine, textured and with aging potential. Drink from late 2020. — R.V.

This property, situated in heart of the picturesque village of Fuisse, is one of the few large estates in the area and covers 24 acres. It has been owned by the Dutron family since 1835. The vineyards are situated on Southeast facing slopes at an altitude of 750 to 900 feet in the villages of Fuisse and Solutre. The estate is known for its old vines, some of which are over 65 years old. The average age is 35 years. The present owner, Monsieur Denis Dutron uses traditional methods in the vineyards and in his temperature-controlled cellar. The use of stainless steel vats assures a long cool fermentation and preservation of the fruit and aromas. His wines are regular medal winners in the many French competitions.



