

# Claude Manciat Pouilly-Fuisse

## “Courtelong”

### VARIETAL:

100% Chardonnay

### WINEMAKER:

Marie-Pierre Manciat

### REGION:

Pouilly-Fuissé, Burgundy, France

### TERROIR:

Clay-limestone

### HISTORY:

Marie-Pierre Manciat represents the 5th generation of vigneron in her family. There are a total of 23 hectares spread out among 5 villages. The Domaine is meticulously run with the utmost focus on bringing in perfect fruit. Marie Pierre practices sustainable viticulture. The yields at this Domaine are routinely 20 to 30% lower than what is allowed in each given appellation allowing Marie-Pierre to craft wines that are rich and powerful while remaining focused, with an emphasis on the calcaire rich soils of each terroir. These wines represent absolutely great value and quality.

### TASTING NOTES:

Marie Pierre owns 8 ha in Pouilly Fuisse. “Courtelong” is a blend of several sites, an assembly of her best and oldest vines. The majority of the wine comes from Les Crays. The wine is fermented and aged in 85% stainless steel and 15% in 1 year old French barriques. The nose of this wine is more restrained than the other bottlings, with subtle notes of green apple, lemon peel, pineapple and shaved celery root. On the palate the wine shows superb concentration but is restrained, with the minerality and acidity holding it in check.

