

DOMAINE DU CHALET POUILLY

(SOLUTRÉ POUILLY, BURGUNDY, FRANCE)

www.chaletpouilly.com



In 1983 Henri Plumet passed over his estate to his daughter Marie-Agnès Plumet and her husband Bernard Léger. Dr Bernard Léger-Plumet graduated with a Medical Degree and started his career in Solutré-Pouilly as a "village doctor". His wife Marie-Agnès Léger-Plumet earned her pharmaceutical degree in 1971. In order to further expand the family business, both Marie-Agnès and Dr Léger-Plumet gave up their medical careers and devoted all their time to the estate. Their passion and interest for wine grew stronger over the years, eventually leading them to change their career paths. In 1984, Dr. Léger-Plumet completed a degree in Oenology in Dijon, France. Marie-Agnès received her agricultural certificate in 2004.

In 2008 Dr. Léger-Plumet was accepted as a member of the respectable and exclusive club of Burgundy wine enthusiast Confrérie des Chevaliers du Tastevin (The Brotherhood of Knights of Wine-Tasting Cups).

Since Bernard and Agnès took over the estate, it has been renovated and transformed: the family business has become more modern, the quality of the wines has been raised to new levels, and Domaine du Chalet Pouilly has earned worldwide recognition. Mr. and Mme. Léger-Plumet invested in state-of-the-art equipment and self-training in order to make the best wine possible while complying with the authentic wine-making traditions. Dr Bernard and Marie-Agnès Léger-Plumet continue to put their heart and soul into the development of Domaine Du Chalet Pouilly.

Saint-Veran 2025

CSPC# 784313

12x750ml

13.5% alc./vol.

Grape Variety	100% Chardonnay
Winemakers	Agnès and Bernard Léger-Plumet.
Sustainability	Organic. Certified Vegan.
Vineyards	The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solutré has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.
Vinification/ Maturation	Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lees and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.
Tasting Notes	Made with 100% Chardonnay grapes, Saint-Véran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine. A classic example of a white Burgundy, with a palate of ripe apple and nectarine fruit with slight notes of butter and freshly baked bread.
Serve with	Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10°C). Saint-Véran can be served at the beginning of meals.
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.

