

# J.J. Vincent & Fils

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Pouilly-Fuissé Contrôlée

Varietal: Chardonnay (100%)  
 Alcohol: 13°  
 Acidity: n.c.  
 pH: n.c.  
 FML/MLF: 100%  
 Vinification: Barrel (35%) + Tank (65%)

Production: 90,000 btl

## Pouilly-Fuissé « Marie-Antoinette »

### Terroir - Geology



As a subsidiary of the Château-Fuissé the House J.J. Vincent & Fils was founded in 1985 allowing the purchase of the grapes from the ancestral properties of Marcel and Marie-Antoinette Vincent. The total property covered more than 60 hectares (150 Acres) of which the Château-Fuissé. The vineyards situated in the village of Vergisson belong nowadays to the sisters of Jean-Jacques Vincent and they constitute the most important part of our Pouilly-Fuissé "Marie-Antoinette". The soils in this part of the Pouilly-Fuissé appellation are dominated by the same limestone as the famous rock that dominates the village (la Roche de Vergisson) offering a beautiful mineral structure to the wine. The other parts of our Cuvée

come from the young vines of the Château-Fuissé where the soils are dominated by marl and blue clay as well as grapes from some individual growers. The richer parts are generally vinified in oak-barrel whereas the Vergisson part is vinified in stainless tanks. Once racked the different parts will be blended together into the final cuvée "Marie-Antoinette" as a tribute to Jean-Jacques mother.

The family aspect in our relations allow a "proprietor"-like control on the culture of the vineyards and the quality of the grapes. All grapes are pressed and vinified in the winery of J.J. Vincent.

Area under vine:	12 Hectares - 30 Acres
Average yield:	55 Hl/Ha - 22 Hl/Acres – 3.3 Tons/Acre
Density of plating:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	n.c.
Pruning method:	Single bowed Guyot cut (Bowed Mâconnais Cut)

## Vinification

In order to respect the integrity of the grapes we prefer handpicked grapes and special care is given to the transport and conveying until the presses (whole bunch pressing). We use pneumatic presses with graduate progressive pressing (max. 2 bars), adaptable to the quality and maturity of each harvest. The juice is pumped directly into stainless decantation tanks (débouillage). After 12 hours of static rest we separate the clear juice from the top and eliminate the remaining depot of the tank (heavy bourbes). 35% of the clear will be vinified in barrel juice (generally the richest parts) and 65% in stainless steel tanks in order to preserve the mineral character and the purity of the fruit.

Our barrels are stored in rings allowing an axial rotation. We realize this way the ancestral practice of rolling the barrels on the beams. This modern practice of batonnage brings the lees back in suspension and helps the decomposition or autolyse of the yeast cells. It brings "fatness" into the wine as well as distinctive aromas of terroir.

According to the acid/alcohol balance of the vintage we do full or partly malo-lactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting. The wines are fined if necessary, followed by a light filtration. Depending on the stability of the wines we apply a cold treatment in order to avoid any risk of crystals in the bottle. The final Cuvée will rest for an extended period in tank until the bottling.

The marriage and harmony between the different components will be completed after three to four months in bottle. An additional care is given to our choice of corks. Special specification are imposed to our suppliers in order to assure the quality of their product and their regularity. Our bottles are finally stored in our cellars (13°Celsius- 54°Fahrenheit) awaiting their labeling and expedition.

## Wine & Foods

Besides enjoying it as an appetizer drink this wine can be used throughout the complete dinner or lunch as Pouilly-Fuissé matches up to many cooking styles and dishes.

Its minerality underlines the salty sea character of all fish types (smoked, steamed, grilled or simply raw as a sushi or sashimi) or crustaceans such as lobster, crayfish, scallops and crab clams. Its ripe fruitiness and crispy acid allow a marriage of spiced foods as well as white meat such as veal, pork and chicken with a light cream sauce or simply with a mushroom risotto.

Recommended temperature of service: 11-12° Celsius - 52°Fahrenheit

## Tasting Notes

Color: Pale yellow color, hints of green.

Nose: A touch of oak, lots of finesse, mineral with white flowers, lemon and apple.

Mouthfeel: Fresh, round and fruity - melon, kiwi, peaches and apricot with nice mineral.

Harmony: Nicely balanced and fresh. Good length.

Ageing potential: Vintage + 5 years