



Wijnfiche

**Domaine Thibert - Les Longeays |
Pouilly-Vinzelles
France (BOURGOGNE MACONNAIS) –
2021**

Domain

Dom. Thibert

The domain is 22 hectares. The average age of the vines is 40 years. The domain is characterized by a low efficiency, namely 40 to 60 hl / ha. The annual production is 120,000 bottles, with a manual harvest. The semi-continental climate is influenced by the Atlantic Ocean. A spring with regular rain, a long warm sunny summer, a mild autumn and a long cold winter. It can still freeze in early spring. Heavy rain and hail showers can also occur. The calcareous substrate contains marl and clay.

Vinification

De druiven worden als volledige trossen geperst, gevolgd door een koude statische klaring. De wijn rijpt gedurende 23 maanden, waarvan ongeveer 30% gedurende 10 maanden in fijnkorrelige Franse eikenhouten vaten. Hij wordt ongefilterd gebotteld volgens de maankalender om zijn puurheid en terroirexpressie maximaal te behouden.

Taste

Les Longeays 2021 is an elegant and refined Chardonnay from an outstanding terroir in Pouilly-Vinzelles. It reveals aromas of white flowers, citrus, ripe stone fruit, toasted hazelnuts and subtle oak. The palate is rich yet precise, combining vibrant freshness, silky texture and a long, mineral-driven finish. A complex wine with excellent ageing potential.

Food pairing

Sweetbread | Fish - turbot | Langoustine | Fish - sole

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 10 - 12°C

Taste profile: Complex with oak

