SÉBASTIEN GIROUX
POUILLY-FUISSÉ « Les Raidillons » 2017

ORIGIN
Burgundy, France

APPELLATION
Pouilly-Fuissé

VINEYARD
1 hectare of 55-year-old vines
in clay limestones soils from
three lieu-dits
Density: 7,500 vines/ha
Elevation: 310m

BLEND
100% Chardonnay

FARMING
Sustainable practices

WINEMAKING
Fermentation is done in
temperature controlled
stainless steel tanks.

AGING
50% in stainless steel tanks,
50% in 400L barrels on lees
for 11 months

TECHNICAL INFORMATION
13.5% Alc. |

Sébastien Giroux's 2017 Pouilly-Fuissée 'Les Raidillons' bellows with a nose full of fresh bread, green apples, and confit citrus. This tantalizing beginning welcomes a medium to full-bodied palate that plays with tension at its core despite a powerful, concentrated profile. Pair with lobster, asparagus, grilled prawns, shrimps, and risotto with scallops.

This 1-hectare plot is full of 55-year-old Chardonnay vines is made up of three lieu-dits, 'La Roche', 'La Cadole', and 'Les Tâches'. Here, theY sit in clay lime-stones soils with a density of 7,500 vines per hectare. With eastern sun exposure, this sustainably maintained plot stands at an elevation of 310 meters.

After being harvested, the grapes are slowly pressed in temperature controlled stainless-steel tanks. From here, the juice is split evenly between 400-liter barrels and stainless-steel tanks for 11-months.

Sébastien Giroux comes from six-generations of winemakers. After receiving his degree in viticulture and oenology, he chose to join his family in 2009. Over the years, he has developed his philosophy: the respect of the environment is the guarantor of a balanced wine.

ACCOLADES
2017 Wine Advocate – 92+ points
"The 2017 Pouilly-Fuissé Les Raidillons is showing well, wafting from the glass with aromas of fresh bread, green apples and confit citrus. On the palate, it's medium to full-bodied, fleshy and muscular, with good cut and tension at the core despite its powerful, concentrated profile." -W.A.