



Serge Doré Selections
MERCHANT OF SIGNATURE WINES

SÉBASTIEN GIROUX- 2022 POUILLY-FUISSÉ « LES RAIDILLONS »

GRAND VIN DE BOURGOGNE
POUILLY-FUISSÉ
LES RAIDILLONS

Sébastien Giroux
ARTISAN VIGNERON

ESTATE

Sébastien Giroux comes from six-generations of winemakers. After receiving his degree in viticulture and oenology, he took over the family estate in 2009 with the aim of producing precise and well-balanced wines that contribute to placing the Mâconnais among the great wines of Burgundy. Sébastien Giroux philosophy is: the respect of the environment is the guarantor of a balanced wine. The estate covers 7 hectares in 4 appellations: Mâcon-Fuissé, Pouilly-Loché, Pouilly-Fuissé and Pouilly-Fuissé 1er Cru (since 2021). Since taking over the estate, Sébastien has changed the viticulture methods to be more respectful of the environment and is now running it organically. He is convinced that only a living soil can produce great wines. Some plots are even cultivated biodynamically. In the cellar, he likes to take his time with very long maturations of up to 30 months, which is unusual for the region.

TERROIR

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.

ABOUT THE WINE MAKING & PROFILE

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.

"Les Raidillons" has a beautiful golden yellow color with a powerful nose of floral, citrus and quince. The palette has a medium high acidity with an exquisite roundness followed by a fresh, mineral finish.

FOOD PAIRING

The wine goes well with white meats, shellfish, vegetarian dishes and pasta.

REVIEWS

2022 – "This vintage has not yet been rated."

2018 – INTERNATIONAL WINE REPORT – 92

ORIGIN

BURGUNDY

APPELLATION

POUILLY-FUISSÉ

VARIETALS

100% CHARDONNAY

VINEYARD

1-HECTARE ESTATE

+/- 50-YEAR-OLD VINES

DENSITY: 7,500 VINES/HA

ELEVATION: 310M

SOILS

CLAY LIMESTONE SOILS FROM 3
LIEU-DITS

FARMING

ORGANICALLY FARMED

WINEMAKING

FERMENTATION IS DONE IN
TEMPERATURE CONTROLLED
STAINLESS-STEEL TANKS.

AGED IN:

50% IN STAINLESS STEEL TANKS,
50% IN 400L BARRELS ON LEES
FOR 11 MONTHS

TECHNICAL INFO.

13.5% ALC. |