

BURGUNDY

COTE DE BEAUNE: DOMAINE POULLEAU LA GRANDE CHATELAIN WHITE

Domaine Poulleau

TASTING NOTES

Beautiful golden dress. A powerful wine in the mouth with a light acidity on the finish. Aged for one year in oak casks (20% new casks).

An annual production of 900 bottles.

WITH FOOD

Fish, Chicken

VINTAGE 2023

REGION Burgundy

APPELLATION Cote de Beaune

GRAPES 100% Chardonnay

KEEPING Drink within 4 to 5 years of bottling.

VINIFICATION Destemming and Cold maceration. Extraction of colourings and tannins Alcoholic fermentation. Punching of the cap. Chaptalisation, De-vatting and Pressing. Ageing in oak casks. Malolactic fermentation. Racking with light filtration, and matured in oak casks.

BOTTLE 75cl

VOLUME 12.5%



DOMAINE POULLEAU

Domaine Poulleau was founded in 1960. Michel and Jacqueline, his wife, started this activity together. In 1983, their son Thierry took part in the adventure, later then joined by his wife Florence. Together, they took over the management of the estate in 1996. Attached to working the soil and the vines, they opted for sustainable viticulture on the entire 8 Ha estate.