

MAISON
JEAN LORON
DEPUIS 1711

POUILLY-FUISSÉ

Appellation d'Origine Protégée

Les Vieux Murs



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

WINEMAKER Jean-Pierre Rodet

SOIL

Les Vieux Murs is a special blend of wines from two origins : from Fuissé, lieux-dits "Les Séries" or "Les Littes", for elegance and roundness ; and from Solutré like "Riat" and "Montgarçin", for acidity and minerality. Two origins that complement each other perfectly. Age of the vineyard : more than 30 years.

VINIFICATION & AGEING

Direct pressing. Complete malolactic fermentation. Aged on oak barrels for 30% of volume : 1/3 on new oak barrels, 1/3 on 1 year old barrel and 1/3 on 2 years old barrel during 9 or 10 months. 70% of volume : aged on fine lees in stainless steel.

TASTING NOTES

Refined and mellow mouth, full of honey and candied mirabelle aromas. Nice acidity, rich and complex, it has a characteristic hint of minerality.

FOOD & WINE PAIRINGS

Fish like Saint Jacques, Back of wild cod, cheese like Morbier AOP or even a farmer Reblochon.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL from 2 to 5 years

AWARDS

- Vintage 2015 - International Wine Challenge 2018 - Gold
- Vintage 2015 - Alliance du Monde 2018 - Silver
- Vintage 2015 - Sakura Japan Awards 2017 - Double Gold



ESTATE

The 750 hectares of vines in the Pouilly Fuissé appellation are spread over the chalky hills lining the Saône River Valley (dating from the Jurassic Era). The valley is dominated by the two rocky outcrops of Solutré and Vergisson. According to local legend, prehistoric men who lived on the rock of Solutré used to hunt wild horses by driving them over the edge



Oak barrels Cellar

Roche de Solutré

Chardonnay Grape