

Domaine de la FEUILLARDE

Prissé

www.domaine-feuillarde.com

France

BURGUNDY
Mâconnais

OVERVIEW

Located next to the village of Prissé, on the Southern borders of Burgundy, the Domaine de la Feuillarde produces wines of character. Jean -Marie THOMAS became the owner of the estate in 1934, and it has been home to the family for 3 generations. The domain enjoys an ideal location since it is situated on the gentle hillsides of the Mâconnais vineyard, at a height of 250 meters, with a South to South-East exposure. The vineyard looks like a golden belt surrounding the estate. It spreads over 17 hectares. The estate also has 2 hectares of the prestigious Pouilly-Fuissé in the neighboring village of Vergisson. Here, Chardonnay is grown almost everywhere, since there are also 2 hectares of Gamay and 1 hectare of Pinot. The main production is the Saint-Véran: a delicate, elegant wine. Three different Saint-Véran are available: the well-balanced, aromatic Saint-Véran; the Saint-Véran Vieilles Vignes: generous and full-bodied, coming from 65 year-old vines; and the Saint-Véran vintage "Prestige": partly aged in oak casks. The Domaine de la Feuillarde carries on with the tradition of hand-picking and thus brings together the lovers of wine and those of nature for a special moment. The estate stands out thanks to skillful blending and experienced winemaking.

Varieties: Chardonnay,
Pinot Noir

Total Acreage:
42 acres

Average Production:
7,500 cases



VINEYARD/CELLAR PRACTICES

- Vine location: Village of Prisse
- Soil Types: Clay and limestone
- Exposure: south and southwest on hillsides
- Vine Age: 25-65 years on average
- Vinification: Handpicked grapes are transferred by gravity into presses with little to no crushing of grape skins, and then lightly pressed. Juice is fermented by cultured yeasts in stainless steel thermo regulated tanks. Finished wine settles in tank and receives no oak aging.

WINES

Bourgogne Rouge

50 year old pinot vines clay and limestone soils facing south and south west, hand harvested.

Mâcon-Prissé Blanc

25 year old Chardonnay vines face south to southwest on the hillside, and are hand harvested and gently pressed with a pneumatic press. They are vinified in stainless vats with selected burgundian yeasts.

Saint-Véran "Tradition"

In Prisse on Jurassic clay and chalk, these south and southwest facing chardonnay vineyards average 40 years old. They are hand picked, gravity fed into thermoregulated stainless vats and fermented. They undergo full malo.

Saint-Véran "Vieilles Vignes"

In Prisse on Jurassic clay and chalk, these southwest facing chardonnay vineyards average 60 years old. The grapes are handpicked, and stainless fermented without any added yeasts, and they undergo full malo. Best after 2 years in the bottle.

Pouilly-Fuissé "Tradition"

In the village of Vergisson, on the stony limestone and jurassic clay, these 50 year old Chardonnay vines are on 8 plots. They are hand picked, and gently crushed. Stainless steel fermentation is thermoregulated.



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