



DOMAINE DU CAPUCIN, DELICE Macon-Solutre Pouilly, Bourgogne

The Manoir du Capucin has been owned by the Bayon family since the beginning of the last century. The Manoir du Capucin is one of the oldest houses in the village built in 1602, bought by the Bayon Family in 1921. In 2002, Chloé Bayon, fresh out of oenology school, decided to revive the family estate. Today the Domain counts 12.5 hectares, 9.5 in Pouilly Fuisse, 2 in Macon and 80 ares in Saint Veran. Chloe's aim is to revive the family Domain and the family passion for wine. She makes feminine and delicate wines that express the typicity of their rich and unique terroir.

Delice is a bright wine, with a light salinity and delicate white flowers aromas. Brightness, vivacity and minerality best describe this pure expression of Chardonnay.



Sustainable farming



Hand harvested



100% Chardonnay
Clone 809 (muscaté)



Average age of
vines: 25 years



Ageing: 100%
satinless steel



Yield: 59 HL/HA



Soil : calcerous
clay



Annual production:
12 000 bottles



Grapes are hand picked in small boxes to avoid maceration during transportation to the winery. Pneumatique press is used for a greater respect of the grape integrity. Ageing for 12 months: 100% stainless steel vat, 1 year on the lies.