



POUILLY - FUISSE

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Chardonnay
CLASSIFICATION : Pouilly-Fuissé Village Appellation

TERROIR CHARACTERISTICS

The Pouilly-Fuissé appellation is produced in 4 villages, West of Mâcon, named Vergisson, Solutré-Pouilly, Fuissé and Chaintré.

This blend comes from the steep hills around Vergisson and Solutré, where the soil is predominantly made of Jurassic limestone, with South-South East facing slopes.

The average vine age is around 40 years.

VINIFICATION AND MATURATION

Grapes are mechanically harvested then pressed in a pneumatic press

The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C)

The malolactic fermentation is completed at 100%

The wine is matured with its lees in stainless steel vats then bottled in traditional Burgundy bottles.

TASTING NOTES

VISUAL : clear and shiny pale gold

NOSE : fresh and intense with aromas of hawthorn, lime blossom and pear

PALATE : well-balanced, expressive and lively. This wine will gain complexity with more ageing

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, toasts, tapas, cheese
- Fish, seafood, nem
- Poultry, sausages

Our suggestion : Crabs and king prawns casserole

Ready to drink ; this wine can age up to 5 years according to the vintage

