

## POUILLY-FUISSÉ

*All the facets of the terroir.*

### > The Vines

**Towns:** Vergisson and Solutré

**Grape variety:** Chardonnay

**Surface area of the plots:** 3 or 4 hectares depending on the vintage

**Average vine age:** variable, many vines are over 50 years old

**Soil:** limestone-clay of various kinds

**Exposure and gradient:** variable according to the plot



### > Vinification

**Harvest:** by hand or machine according to the plot

**Pressing:** pneumatic

**Settling:** 24 to 36 hours, cold static

**Alcoholic Fermentation:** mostly in oak tuns, the rest in barrels of 228 liters (not new wood however) some in stainless steel vats. Wild yeast

**Malo-lactic Fermentation:** spontaneous and complete

**Aging:** in the wine-making container, on its lees from 10 to 14 months

**Blending and Bottling:** between July and November in the year following the harvest

### > Tasting

Bright, limpid straw yellow colour. The nose is an expression of ripe white fruits (apple, peach), floral notes (hawthorn, linden) with a hint of sweet spices. On the palate, there is a roundness, enhanced by a pleasant freshness in the finish.

**Ageing Potential:** drink with 1 to 5 years' bottle age

**Dish Pairings:** Grilled white fish or in sauce, frogs and snails, veal "blanquette"

### > Awards and Press

**2018 Vintage:**

16/20 Magazine "Bourgogne Aujourd'hui" N°147 June-July 2019

**2019 Vintage:**

91/100 (Silver medal) Decanter World Wine Awards 2019

