



### Production area

Grapes for this village appellation from the Mâconnais are harvested in 4 villages (Fuissé, Solutré-Pouilly, Vergisson and Chaintré). The vineyards cover a surface area of 766 hectares and are planted exclusively with white grapes.

### Origins

Pouilly-Fuissé grapes are grown on a unique site formed by the Vergisson and Solutré rocks where the soil is mainly clay-limestone based. Actually, 15 different types of soils have been identified, each one bringing its own specificities from different eras. It finally results in very different types of layouts and exposures; as a consequence, the wines are very subtle with a very wide range of aromas.

### Varietal

100% Chardonnay

### Vinification and maturing

Vinification takes place in thermo-regulated stainless steel tanks and is followed by a 10-months ageing period.

The ageing is operated partially in barrels with a proportion of 20% new oak that will bring more texture to the wine. The rest will age in stainless steel tanks in order to enhance the freshness and minerality of the wine.

### Tasting notes

**COLOUR :** Medium gold with green highlights. Brilliant and clear.

**NOSE :** Elegant and discrete, pronounced minerality with floral and herbaceous notes underscoring a hint of honey.

**PALATE:** Very mineral, characteristic of the appellation. Notes of honey and lemon. An extremely smooth, fine, honest wine.

### Food and wine pairing

Ideal with shellfish, crayfish, veal or poultry in cream sauce, exotic dishes and goat cheeses.

### Serving suggestions

Ideally serve between 11 and 13°C

### Ageing potential

This wine can be drunk as an aperitif in its youth to enjoy its minerality. But it also has a great ageing potential and will reveal a pleasant honey-hazelnut side through 5 to 8 years.