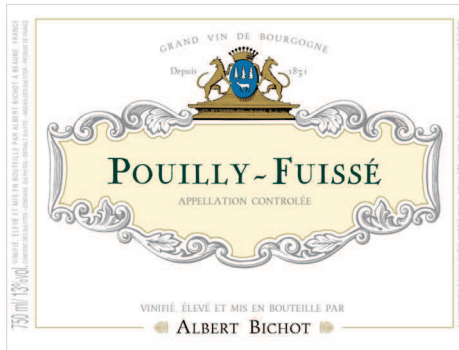


## POUILLY-FUISSÉ



### Mâconnais

**The vineyard:**  
 Calcic brown soil and limestone  
 overlying Lias marls  
 with some shale

### 100 % Chardonnay

**Vinification:**  
 Oak barrels (30%) and  
 Temperature-controlled stainless steel tanks  
 5 to 6 weeks

### AOC Village

**Ageing:**  
 70 % in tanks  
 30 % in barrels  
 8 months

*This appellation from southern Burgundy is located in the Mâconnais region around the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré. The vines are planted on hillsides - sometimes very steep. The varying exposures result in a harvest period that lasts more than two weeks.*

### Tasting notes

This wine features a lively, aromatic nose with predominant notes of white fruit and spices, underpinned by a subtle touch of oak and vanilla. Mineral on the palate with a good balance between acidity and roundness. Lovely length.

### Food/wine pairing

This wine is a good match for all kinds of fish, seafood, and white meats in sauce. It also pairs well with full-flavoured cheeses.

### Serving and cellaring

Serve between 12° and 13°C (53°F - 55°F).

This wine may be laid down for 3 to 5 years or more.

