

POUILLY-FUISSE

Encépagement : 100% Chardonnay

Exposure : Exposed slopes east and south-western

Soil : Ground very stony clay-limestone

Wine making : Pressing dice the arrival of the harvest. Then after decantation from 24 to 36 hours, alcoholic fermentation is realised in tanks with regulation of temperature between 16 and 20 ° C. It is followed by a malolactic fermentation.

Temperature of service : between 8 and 12° C

Dishes being able to accompany : The Pouilly-Fuissé will accompany agreeably with seafood in general, oysters, mussels and almost all fish be it from the sea or freshwaters.

Tasting : A green gold dress supports a wine all in smoothness and distinction. The nature of the ground supports harmonious development of the flavours, with nuances of hazel nuts and grilled almonds. Its strength and its richness enable him to be preserved a long time out of bottle (from 5 to 8 years).