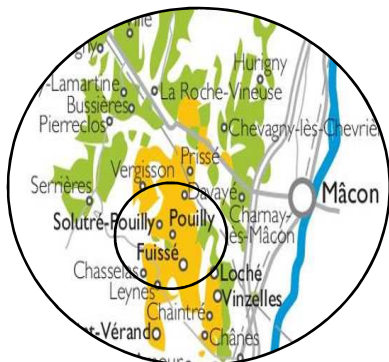




POUILLY-FUISSÉ

2015



TERROIR

Our vineyards of Pouilly-Fuissé are composed in 2 plots called 'La Ruère' and 'Le Moule'

Surface : La Ruère (0,462 hectare) + Le Moule (0,1525 hectare) : 0,6145 hectare (1,47 acres)

Climat & Sol : La Ruère plot is located right below the Solutré rock, South-west exposure on a slope. Le Moule is in Pouilly village in the Premier Cru part on a south-east facing smooth coteau.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down.

AGING

Alcoholic and malolactic fermentations take place for 90% in a stainless steel vat and for 10% barrels (15% new oak). Aging stay for 12 months.

Key points

1 cuvée produced
30 years old vines
Bright and fresh
expression from Pouilly-
Fuissé

TASTING NOTES

EYE

Lovely gold green colour with green tints.

NOSE

The nose is intense and reveals some yellow fruits, apricot and pineapple.

PALATE

On the palate, beautiful complexity and richness.
Long aftertaste.

SERVICE & CELLARING

It can be served from now at 11-13° C or cellared for 3 to 5 years.

FOOD AND WINE PAIRINGS

Our Pouilly-Fuissé 2015 will perfectly pair with fishes in a sauce as artichoke with a light lemon sauce, as well as goat cheese like Chèvre du Mâconnais.



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