



POUILLY-FUISSÉ

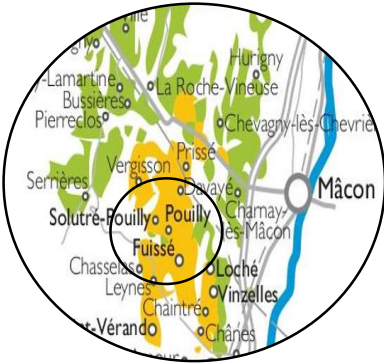
2018

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.

Following the pneumatic press, juices stay in a vat for 24 to 30 for a cool settling down.

AGING

Alcoholic and malolactic fermentations take place for 100% in barrels (30% of new oak). Aging lasts 12 months.

TASTING NOTES

EYE

Golden colour with green reflects.

NOSE

Intense and complex with yellow fruits scents (mango, exotic fruits) and a touch of sage.

PALATE

Intense, with a good volume and length.
Good minerality and fresh finish.

SERVICE & CELLARING

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

FOOD AND WINE PAIRINGS

Our Pouilly-Fuissé 2018 will perfectly pair with goat cheese (crottin de chavignol), a swordfish or with a Bouillabaisse.

