

Pouilly-Fuissé 2023

VINEYARD

The vines are located in the village of Fuissé, East-facing, 45 years-old on average and planted at 300m above sea level. The soils are deep and mainly made of clay with limestone. Strictly no chemicals are used in the vineyards, this wine is certified Organic.

WINEMAKING

After a gentle pressing in pneumatic press, the wine is fermented with natural yeasts and aged in Foudre (2000L) during 8 months. The wine is then filtered lightly, stabilized with a touch of SO₂ and bottled.

TASTING NOTES

This is one of the big names of the Mâconnais, a serious Burgundy with natural structure and great freshness thanks to high acidity. Fresh almonds and zesty aromas of lemon and grapefruits on the palate. This is a wine that will gain complexity as it ages.

SERVING TEMPERATURE: 11- 13°C.

AGEING POTENTIAL: up to 8 years

FOOD PAIRING: it will complement seafood and fish in all forms, particularly sushi. With a bit of bottle age, it will be a great match and roasted vegetables, veal or poultry.



TECHNICAL

Grape Variety	Chardonnay
Alcohol	13.5%
Sugar	1.99 g/l
Acidity	3.90 g/L
PH	3.31
Fining	Bentonite (Vegan)
Closure	Technical cork