



**MAISON ANTOINE GEOFFROY**

Grand Vins de Bourgogne

## Pouilly-Fuissé 2023



### Tasting Note:

*With a well-defined nose, this wine is fine and delicate, with an elegant finish.*

White and yellow fruit on the nose, with a subtle minerality.

Well-structured on the palate, fat, fleshy, taut and very persistent



### Technical Detail:

**GRAPE VARIETY:** 100% Chardonnay

**OAKED** In barrel for a year

**LOCATION:** Vines are located within the commune of Solutré in the north of the Mâconnais region

**VINES:** 30-year-old

**ABV:** 13%<sup>s</sup>

**SOIL:** Clay-Limestone and pebbly,

**POTENTIAL AGEING:** 8-10 years

**CLOSURE:** Cork

### Food Pairing:

Gastronomic cuisine, lobster, sweetbread, full flavoured fish or sauteed mushroom

Recommended serving temperature: 13C