



## Domaine De Pouilly | Pouilly Fuissé



**Grape variety:** 100% Chardonnay

**Pressing:** The bunches are pressed in a pneumatic press, then the must rests for 12 hours at a temperature of 18°C facilitating sedimentation natural.

**Fermentation:** the alcoholic fermentation is done in oak barrels. The malolactic fermentation is carried out 100% naturally.

**Aging:** for nine months on fine lees.

**Tasting notes:** This Pouilly-Fuissé is an ample and delicate wine with notes of citrus fruits, pear tinged with a few touches of butter and hazelnut. It is perfect to accompany a pike-perch in the oven, chicken with cream and morels or scallops. Enjoy this wine young or opt to keep it.

### The Grower

Located in the town of Solutré-Pouilly at the heart of the Pouilly-Fuissé appellation, the 'know-how' of Domaine de Pouilly has been passed from generation to generation, most recently André sharing his knowledge with sons Pierre-Antoine and Vincent who now take care of the wine business. Being independent winegrowers, Pierre-Antoine and Vincent personally take care of the work in the vineyard, the cellar, the bottling and marketing of their wines.

### The Terroir

Terroir in the town of Solutré is made of soil from limestone with marl bank, exposure South/South East. This clay-limestone soils gives grapes and wines a lot of character with nuances linked to the terroirs and vintages. The vines are on hillsides offering them the ideal exposure, producing exceptional wines.

Pouilly-Fuissé from Domaine de Pouilly is a wine from different plots in the municipalities of Solutré-Pouilly and Fuissé. These original differences brings all its structure and complexity.



Domaine de Pouilly wines are sourced, imported and distributed by **Propellis**:

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