



Pouilly-Fuissé

Country:	France	Region:	Burgundy
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC	AB	SK	MB
+469916	+423269	+22931	
Speculative	Open	SO	

TASTING NOTES

Colour: Emerald-gold tones.

Aroma: Flint, tea-like.

Taste: The palate is harmonious, fresh and full of flavours; hazelnuts, toasted almonds, grapefruit and lemon.

Food: It must be served rather chilled and goes very well with shellfish, fish, white meats in cream sauce and poultry.

AWARDS & ACCOLADES

OTHER INFO

To the south of Macon, where the contours become more marked, around the rock cliffs of Vergisson and Solutre, the Pouilly Fuisse vineyards completely cover the steep slopes on which the soil is a mixture of clay and chalk from the Jurassic era.

This wine is produced with Chardonnay grapes only on the slopes of Fuisse, Pouilly, Solutre, Vergisson, and Chaintre. The production is small: 700 ha. Generally, the wines from the commune of Solutre and Pouilly, north of Fuisse, are the most delicate and feminine, whilst those of Fuisse itself are the most firm and assertive. This wine can be drunk young but can also age very well (5-8 years) in good conditions of temperature and humidity.

The wine is vinified in oak barrels like all Jadot's great white wines from Cote d'Or and then aged in oak (new oak barrels and 1 or 2 years old oak barrels) before being bottled.

