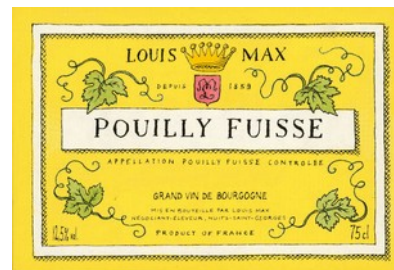




## Pouilly Fuisse'

### Pouilly-Fuisse'

The vineyards are situated on the steep slopes of the rocky outcrops of Vergisson and Solutré. The appellation was created by a decree passed on 11th September 1936. The soil is a mix of clay and Jurassic limestone.



### Grape Variety

100% Chardonnay.

### Tasting Note

Colour	An attractive golden yellow hue, with green tinges.
Nose	An intense and complex nose of white flowers, hazelnuts and grilled almonds.
Palate	Good first impression in the mouth, a well-balanced wine with fatness and plenty of freshness.
Ageing	It may be drunk young, or can age for four to five years.
Service	The serving temperature should be around 11 to 13°C (52 to 55°F).

### Food Pairing

It will go very well with shellfish, frogs, quenelles, white meat, grilled fish and goat's cheese.