

# POUILLY- FUISSÉ

## Village / Mâconnais

### Vineyards

The star of the Mâcon appellations lies at the foot of the Solutré and Vergisson crags that rise into the sky like two immense bows of a ship. Pouilly- Fuissé not to be confused with Pouilly fumé which is a wine from the Loire - has become very famous throughout the world. Connoisseurs like its elegance and lively, silky texture.

**Grape varieties:** Chardonnay

**Land:** Limestone and marls

**Appellation Area:** 768,81 ha

### Wine notes

Typical aromas, with fruit and floral notes. A very perfumed, silky and elegant wine. To be drunk preferably in its youth for its freshness.

### Advice services

**Food- wine suggestions:** Freshwater fish - Shellfish of all kinds - Pâtés and terrines

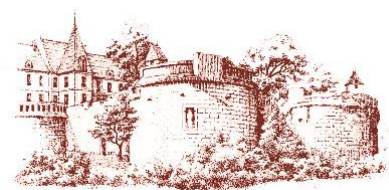
**Service:** Between 12°C to 14°C

**Aging potential:** 5 to 7 years and more

### Know- how

**Supplies:** Purchases of musts and young wines are made through contracts with vine-growers, who make a commitment to respecting Bouchard Père & Fils' strict quality criteria. The House passes on all its expertise so that the grapes selection conforms to its requirements.

**Maturing:** Depending on the profile of the vintage maturing for 8 to 9 months, with 10 to 15% in barrels, 85 to 90% in stainless steel vats.



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