

# Pouilly Fuissé

*Vieilles Vignes*



**Varietal :** Chardonnay  
**Age of vines :** 40 years  
**Area :** 1,40 Hectare

## **Terroir :**

The Vieilles Vignes cuvée is a blend from three different terroirs with the same profile. All the vines are well-established, with a minimum age of 40 years. These varied plots all belong to the Vergisson terroir. This means they tend to have limestone soils and produce wines with good balance, thanks to being grown at a higher elevation than is usual for Pouilly-Fuissé.

## **The wine :**

After manu harvesting, the juice is extracted gently with a pneumatic press. Vinification is carried out in oak barrels that have been used for up to five years, and of which 15% are new oak. Ageing of 10 to 12 months allows the wines to improve slowly.

## **Tasting :**

This Pouilly-Fuissé is a delicious round and supple wine. Its delicate aromas of white-fleshed fruit are a wonderful compliment to the sweet floral notes. It is notable for its richness and softness in the mouth, with a buttery side expressing the wine's indulgent nature.

## **Food and wine combinations :**

It makes a wonderful accompaniment to fish, white meats and goat's cheese, but can also be enjoyed on its own as an aperitif.

## **Drinking recommandations :**

It is ready for drinking now, but can be kept for around 10 years.

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