

Pouilly Fuissé

La Maréchaude



Varietal : Chardonnay

Age of vines : 60 years

Area : 0,32 Hectare

Terroir :

Located midway up the slopes, La Marechaude is directly south- facing. Its soil is fairly deep Jurassic rock made up of an accumulation of shale from the Pliensbachian age. Its high proportion of clay means it produces wines with great aromatic density, while the limestone provides harmony and minerality.

The wine :

The must is extracted gently using a pneumatic press. It then undergoes static settling for 20 to 24 hours. 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 opulent wine has great aromatic richness, and is characterized by dense, warm aromas of very ripe fruit such as peach or tropical fruits, with an underlying hint of sweet spices and cinnamon. It has good structure, with a fruity, fleshy attack that opens onto a rich body with sweet, buttery and toasted notes. This wine captures all the power and smoothness of the Maréchaude terroir. It is no doubt the most indulgent of our Pouilly-Fuissés.

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 recommendations :

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

572 Route Des Bruyères - 71960 Vergisson
Tel : 03 85 35 80 25 – Fax : 03 85 35 82 75
E-mail : guerrin.maurice@wanadoo.fr

www.domaineguerrin.com

