

# Pouilly Fuissé

*Les Crays*



**Varietal :** Chardonnay

**Age of vines :** 45 years

**Area :** 0,40 Hectare

## **Terroir :**

On the steep, south-facing slopes of the Roche de Vergisson, the vines here grow on shallow soil with loose scree on the surface and a blue shale subsoil. The plot's main characteristic is the domination of limestone due to the stoniness. The terroir of Les Crays produces delicate wines, which are both full-bodied yet tart, with a well- defined minerality.

## **The wine :**

After manual harvesting, the juice is extracted gently using a pneumatic press. Vinification takes place 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 wine, which is very marked by its terroir, offers nutty aromas such as almonds and hazelnuts over deeper flavors of citrus and white-fleshed fruit, all of which is underscored by strong minerality. In the mouth, it is taut and precise, revealing the full complexity of its aromas, with a lovely underlying crispness. As it ages, the aromas intensify and become more complex, whilst retaining that mineral crispness.

## **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.

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