

# Pouilly Fuissé

*Sur la Roche*



**Varietal :** Chardonnay

**Age of vines :** 55 years

**Area :** 0,40 Hectare

## **Terroir :**

On the high slopes of the Roche de Vergisson, this terroir is characterized by a high altitude and a soil with white limestones. This plot is swept by East winds that preserve an excellent balance in wines.

## **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 :**

Noticed by his strong character, this wine is characterized by his pureness and a high mineral expression. In the mouth, it reveals a great delicacy with tautness, precision and minerality.

## **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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