

# LES GRANDS CRUS BLANCS

## POUILLY FUISSÉ

### Story

This wine is produced by the 'Cave des Grands Crus Blancs' which is a group of growers established in 1929 by the merging of two groups from Vinzelles and Loché. Today this cooperative owns over 330 acres of vineyards in the Maconnais comprising the appellations of Macon Loché, Macon Vinzelles, Macon Chaintré, Pouilly Loché and Pouilly Vinzelles. It has built up a strong reputation in the area and most of its production is sold on the premises.

### Grape varieties

Chardonnay 100%

### Terroir

Created in 1936, the Pouilly-Fuissé appellation takes in the four villages of Solutré-Pouilly, Fuissé, Vergisson and Chaitré.

The vineyard covers 753 hectares and the sub-soil is composed of clay-limestone of Jurassic maritime origin.

### Winemaking

Grapes are harvested at optimum maturity and then go through a gentle pneumatic press. The wine is then vinified in stainless steel tanks before the juice undergoes partial malolactic fermentation.

The wine is then aged in stainless steel tanks before bottling.

### Tasting notes

Pale to deep gold. Delicate and complex nose of fresh fruits (apricot), dried fruits (almond) and flowers (violet, peony).

Powerful and fleshy, this wine reveals notes of lime tree, cinnamon, honey. Long-tasting flavours on the palate.

### Pairing suggestions

Drink with fish served in a sauce, seashells or foie gras. Its well-balanced acidity matches white meats in creamy sauce and goat cheese.



90 pts Wine Enthusiast – 2016 vintage