



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## POUILLY-FUISSÉ

### Appellation village

The star of the Mâcon appellations lies at the foot of the Solutré and Vergisson crags that rise into the sky like two immense bows of a ship. Pouilly-Fuissé (not to be confused with Pouilly Fumé which is a wine from the Loire) has become very famous throughout the world. Connoisseurs like its elegance and lively, silky texture.

### TASTING

**TASTING NOTE:** Delicate bouquet with fruit and floral notes. A very perfumed, silky and elegant wine. To be drunk preferably in its youth for its freshness.

**FOOD/WINE PAIRING:** Freshwater fish, shellfish, pâtés et terrines.

**SERVING TEMPERATURE:** Between 12°C to 14°C

**AGEING POTENTIAL:** 3 to 5 years

### KNOW - HOW

**SUPPLIES:** Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

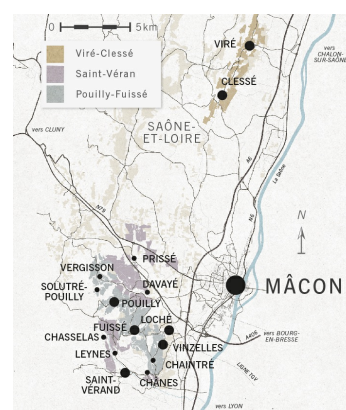
**MATURING:** depending on the profile of the vintage, 8 to 9 months in French oak for 10% of the harvest, the rest in stainless steel vats.

### VINEYARD

**GRAPE VARIETY:** Chardonnay

**SOIL OF THE APPELLATION:** Limestone and marls

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 757 hectares



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