

Nicolas Potel

POUILLY FUISSÉ

Area of Production: The Pouilly Fuissé appellation is in the south of the Macon vine-growing area. It covers the villages of Fuissé, Solutré Pouilly, Vergisson and Chaintré.

Varietal: Chardonnay

Alcohol: 13%

Wine Notes: Pretty pale yellow color. Hints of hazelnuts and roasted almonds. Mineral, citrus fruits, white fruits like peaches and fresh bread. A rich and generous wine.

Wine Making Technique: Manual picking allows for rigorous grape selection during the harvest. After a slight settling of the juice, the must is fermented in temperature-controlled stainless steel tanks, followed by 6 months in second use barriques and oak casks on the lees. There is partial malolactic with no fining.

Recommended Pairings: The mineral notes are pairing well with seafood. The well-balanced acidity goes nicely with white meat like veal or poultry, and for sure goat cheese. Its rich aromatic notes pair well with spicy and exotic foods and the acidity will also support sushi and sashimi.

Reviews:

92 pts - BTI - 2020 vintage - Best White Burgundy of 2021

93 pts - BTI 2017 vintage

UPC Code: 089475311033



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