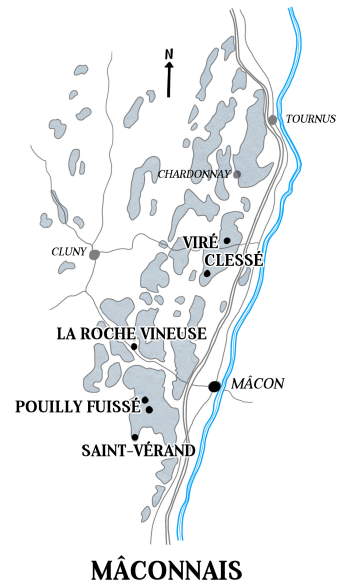


# CHANSON

En Bourgogne depuis 1750



## *Pouilly-Fuissé*

### Pouilly Fuissé 2007

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**Grape Variety :** Chardonnay

**Soil :** Clay and limestone

**Site :** South of Burgundy, in the heart of the Mâconnais region, the area of production is located on the villages of Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

**The Vintage 2007 :** After a very warm spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Careful selection of grapes in the vineyard and winery with regular batonnage (stirring of the lees in the barrel) have produced very pure white wines, well-balanced with fantastic acidity. Aging in oak during 8 months

**Tasting :** Pale yellow color. White flower fragrances mixed with pale fleshed fruit and honey with a delicate vanilla note. The body is dense and well-structured with delicate minerality and well-balanced acidity. Long and refreshing finish.

**Food pairing :** Fish, cooked pork meat, "charcuteries" ("jambon persillé"), white meat and some goat cheeses.