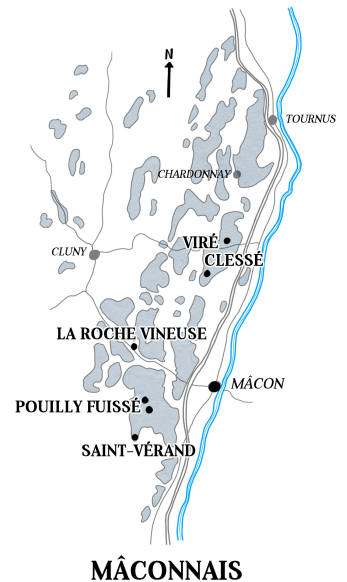


CHANSON

En Bourgogne depuis 1750



Pouilly-Fuissé

Pouilly Fuissé 2016



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 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Partial aging in oak casks (demi-muids) during 10 months.

Tasting : Pale yellow colour. Floral fragrances mixed with aromas of citrus fruit and white pear on a hint of minerality. Well-balanced on a dense and tight texture. Tense and precise on a well-shaped minerality. Long and refreshing finish.

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