



Pouilly-Fuissé



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Mâconnais* region (Saône-et-Loire).

On the label, this *appellation* may be followed by the name of the *Climat* of origin.

Producing communes: **Fuissé, Solutré-Pouilly, Vergisson, Chaintré.**

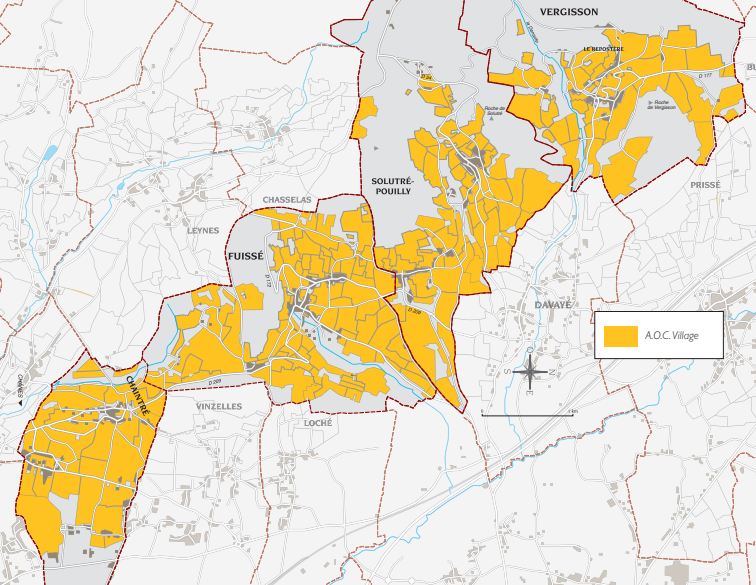
TASTING NOTES

Elegant and full of charm, this **white** wine has a colour ranging from pale to deep gold, flecked with green. Different families of aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), bracken, acacia, breadcrumbs, buttered brioche, and honey. In the mouth it is possible to discern the differences between wines from different plots. The texture is opulent, and the structure, thanks partly to the wine's natural richness, is full of flavour. It is by nature delicate and distinguished. This wine is not to be confused with the Pouilly-Fumé, which comes from the banks of the Loire River.

SERVING SUGGESTIONS

White: straightforward, rich and complex, it has a characteristic hint of minerality which allows it to partner noble crustaceans (king prawns, lobster, crawfish) as well as *foie gras*. With acidity and smoothness so nicely in balance, it goes well with white meats such as veal or poultry in cream sauce, as well as many varieties of goat's cheese. Its aromatic power means it can also match spicy and perfumed exotic dishes such as couscous, fish tajines, or sweet-and-sour prawns. Sushi is also enhanced by its minerality.

Serving temperature: 11 to 13°C.



LOCATION

The rocky outcrops of Solutré and Vergisson, emblematic of these vineyards, remind us that from a height of 500 metres, 200 million years of history is looking down on us! Indeed, 20,000 years ago one of the most fully evolved prehistoric cultures flourished here. This AOC, instituted in 1936, takes in the four villages of Solutré-Pouilly, Fuissé, Vergisson and Chaintré.

SOILS

Lying on a foundation of fossiliferous limestone identical to those found further north in the Côte-d'Or, the Bajocien escarpments of Solutré and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of Jurassic origin mixed with scree from up-slope and, in one spot, schist. The hillsides are cut into by little steep-sided streams which give the slopes an easterly or south-easterly exposure. Altitudes: 200 to 300 metres.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines only - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 25 *coupées*.

761.37 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

42,259 hl.

* In 2011 ** 5 years average, 2007-2011

PRINCIPAL CLIMATS

Commune of Fuissé: **Les Vignes Blanches, Les Ménérières, Le Clos, Les Perrières, Vers Chânes.**

Commune de Solutré-Pouilly: **La Frérie, En Servy, Le Clos, En Montgarcin, Les Chailloux, Les Bouthières, Les Morlays.**

Commune of Vergisson: **La Maréchaude, Les Crays, Sur la Roche, En France, Les Courtelongs.**

Commune of Chaintré: **Le Clos Reyssié, Les Chevrières, Les Plessys, Le Clos de Monsieur Noly.**