

MAISON A.GOICHOT

POUILLY-FUISSé

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 3-5 ans

Plot

From the top of the Solutré rock and its 493 m altitude, 200 million years old contemplate the golden wave of Pouilly-Fuissé in southern Burgundy, on the outskirts of Mâcon. Four villages have the common Pouilly-Fuissé appellation: Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

Elegant and full of charm, this wine offers a color ranging from pale gold to deep gold with green reflections.
Different families of aromas make up the bouquet: mineral notes, almond and hazelnut, citrus and white fruits.

Food and wine pairing

Rich and complex, it goes very well with noble crustaceans such as prawns, lobster, lobster but also with cooked foie gras. It will also go well with white meats such as veal and poultry in a creamy sauce, as well as with goat cheese.

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