

BARTON & GUESTIER

DEPUIS 1725

POUILLY-FUISSÉ

Vin de Bourgogne
2017


PRODUCTION

Appellation Pouilly-Fuissé Contrôlée


Region: Situated at the southern end of Burgundy in the Mâcon region.

Grape Variety: 100% Chardonnay.

 Soil: Chalk and marls.


 Continental climate with cold and dry winters and hot and sunny summers.


Vinification: Pressing of the grapes before settling to obtain sufficient clarity – alcoholic fermentation between 20°C and 24°C / 68°F and 75°F – malolactic fermentation racking and fining.


 Ageing on fine lies in vats.


Format Available: 75cl.

TASTING

 Bright yellow colour with golden highlights.

 Delicate nose of white flower (jasmine) and peach aromas with flattering flinty notes.

 Harmonious and rich on the palate with a long floral finish.

 White meat, fish in sauce.
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

93 points – “Excellent, highly recommended” – Ultimate Wine Challenge USA 2015 – 2015 vintage



Hautes Vignes

Our Pouilly-Fuissé vines grow on hills at the foot of the famous rocks of Solutré and Vergisson.

B&G



Enjoy our quality responsibly

www.barton-guestier.com

