

# BARTON & GUESTIER

DEPUIS 1725

## POUILLY-FUISSÉ

Vin de Bourgogne  
2022


### PRODUCTION

Appellation Pouilly-Fuissé Contrôlée


Region: Situated at the southern end of Burgundy in the Macon 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 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



### Hautes Vignes

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



Health and Environment

Suitable for vegan

B&G

Enjoy our quality responsibly

[www.barton-guestier.com](http://www.barton-guestier.com)

