

# Joseph Drouhin® Pouilly-Fuissé



The area of production of this famous appellation is South of Mâcon.

This is where the contours of the hills become more marked, the cliffs of Vergisson and Solutré forming an impressive back-drop. The vineyards completely blanket the slopes and are located on sloping "cirques", facing East and Southeast, at 250 to 350 meters above sea-level (750 to 1 050 feet). The soil is a mixture a clay and chalk from the Jurassic era.

The geographical area comprises the villages of Fuissé, Solutré, Vergisson and Chaintré.

The only grape variety used there is the Chardonnay.

Every year, Frédéric DROUHIN carefully makes a careful selection of several cuvées of Pouilly-Fuissé. Brought to the winery in Beaune, the wine matures in the cellars before being bottled in the Spring.

## In brief:

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**Grape Varietal :** Chardonnay

**Style of the wine :** Pouilly-Fuissé has a golden hue. It is usually very brilliant. The bouquet is seductive : floral and fruity with a dominance of ripe fruit and fresh almonds. After some time in the bottle, Pouilly-Fuissé develops a lovely, complex bouquet. On the palate, the wine is round and dry. As such, it is a nice expression of the Chardonnay.

**Serving :** Although Pouilly-Fuissé can be enjoyed young after one or two years of age, it can be left a few years in the cellar, provided that it comes from a good vintage

**Food Harmony :** The wine should be served at 12 to 14°C. It goes well with shellfish, fish, white meats in cream sauce, poultry.

**Vintage :** The 2003 are ripe, soft, "gras" and easy to drink. The aromas are most pleasant and there is a remarkable intensity of flavors. They are magnificent in their generosity!

