



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

POUILLY-FUISSÉ

Appellation village

The star of the Mâcon appellations lies at the foot of the Solutré and Vergisson crags that rise into the sky like two immense bows of a ship. Pouilly-Fuissé (not to be confused with Pouilly Fumé which is a wine from the Loire) has become very famous throughout the world. Connoisseurs like its elegance and lively, silky texture.

TASTING

TASTING NOTE: Delicate bouquet with fruit and floral notes. A very perfumed, silky and elegant wine. To be drunk preferably in its youth for its freshness.

FOOD/WINE PAIRING: Freshwater fish, shellfish, pâtés et terrines.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 3 to 5 years

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

MATURING: depending on the profile of the vintage, 8 to 9 months in French oak for 10% of the harvest, the rest in stainless steel vats.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Limestone and marls

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 757 hectares

