



# Pouilly-Fuissé



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the *Mâconnais* region (Saône-et-Loire).

This *appellation* includes 22 *Premiers Crus Climats* since 21/11/2020.

Producing communes: **Fuissé, Solutré-Pouilly, Vergisson, Chaintré.**

The appellations **POUILLY-FUISSÉ** and **POUILLY-FUISSÉ PREMIER CRU** may be followed by the name of the *Climat* of origin.

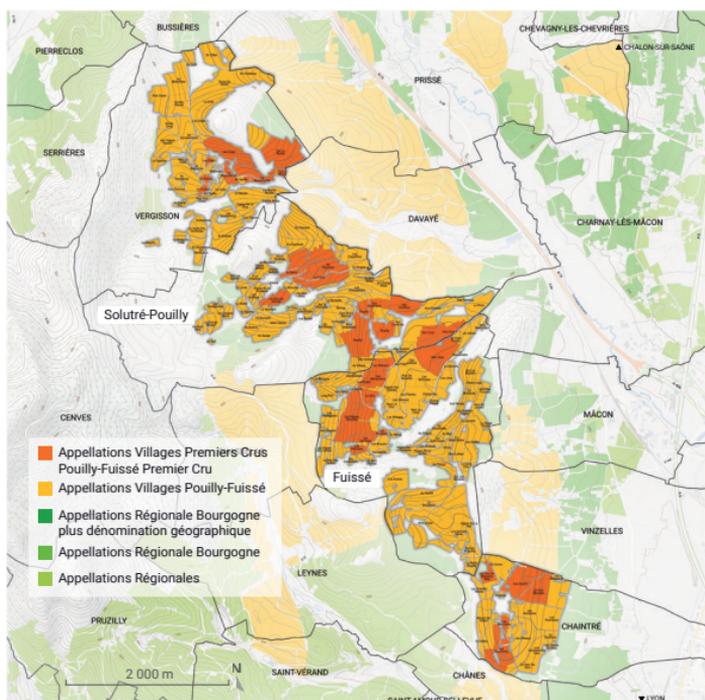
## TASTING NOTES

Elegant and full of charm, this **white** wine has a colour ranging from pale to deep gold, flecked with green. Different families of aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), bracken, acacia, breadcrumbs, buttered brioche, and honey. In the mouth it is possible to discern the differences between wines from different plots. The texture is opulent, and the structure, thanks partly to the wine's natural richness, is full of flavour. It is by nature delicate and distinguished. This wine is not to be confused with the Pouilly-Fumé, which comes from the banks of the Loire River.

## SERVING SUGGESTIONS

**White:** straightforward, rich and complex, it has a characteristic hint of minerality which allows it to partner noble crustaceans (king prawns, lobster, crawfish) as well as *foie gras*. With acidity and smoothness so nicely in balance, it goes well with white meats such as veal or poultry in cream sauce, as well as many varieties of goat's cheese. Its aromatic power means it can also match spicy and perfumed exotic dishes such as couscous, fish tajines, or sweet-and-sour prawns. Sushi is also enhanced by its minerality.

Serving temperature: 11 to 13°C.



## LOCATION

The rocky outcrops of Solutré and Vergisson, emblematic of these vineyards, remind us that from a height of 500 metres, 200 million years of history is looking down on us! Indeed, 20,000 years ago one of the most fully evolved prehistoric cultures flourished here. This AOC, instituted in 1936, takes in the four villages of Solutré-Pouilly, Fuissé, Vergisson and Chaintré.

## SOILS

Lying on a foundation of fossiliferous limestone identical to those found further north in the Côte-d'Or, the Bajocien escarpments of Solutré and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of Jurassic origin mixed with scree from up-slope and, in one spot, schist. The hillsides are cut into by little steep-sided streams which give the slopes an easterly or south-easterly exposure. Altitudes: 200 to 300 metres.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Whites only - Chardonnay.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.  
**764 ha.**

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.  
**40,348 hl.**

\* In 2019 \*\* 5 years average, 2015-2019

## PREMIERS CRUS CLIMATS

Commune of Chaintré: **Le Clos de Monsieur Noly, Aux Quarts, Le Clos Reyssier, Les Chevrières**  
 Commune of Fuissé: **Le Clos, Les Brulés, Les Ménétrières, Les Reisses, Les Vignes Blanches, Les Perrières, Vers Cras**  
 Commune of Solutré-Pouilly: **La Frérie, le Clos de Solutré, Au Vignerai, En Servy, Aux Bouthières, Aux Chailloux, Pouilly, Vers Cras**  
 Commune of Vergisson: **Les Crays, La Maréchaude, Sur la Roche, En France**