

Pouilly-Fuissé « Ancestral »



REGION : Burgundy

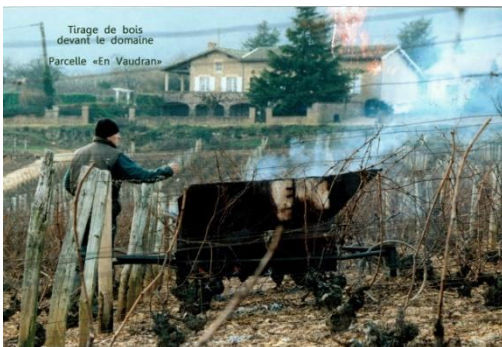
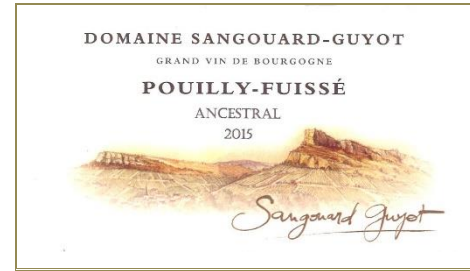
CUVEE : Pouilly-Fuissé « Ancestral »

Domaine : Domaine SANGOUARD-GUYOT

Yearly production : 7000 bottles

Alcohol degrees : 13 %

Available in : 75 cl



The vineyards:

Wine advocate / parker 2015: 90 points

Wine Enthusiast 2016 : 90 points

- **Variety:** chardonnay
- **Type of soil:** clay-limestone
- **Plots:** "Ronchevat", "En Carmentrant"
- **Yield:** 50 hl/ha (instead of 60 hl/ha)
- **Age of the vine:** 50 years
- **Harvest:** by hand and full bunch pressing

Vinification and ageing :

Barrel fermented and aged for 10 months with weekly batonnage in 228 liter barrels of 3-5 years.

Tasting Comments:

Its nose is complex, revealing aromas of exotic fruit, citrus and acacia.

Its mouth is supple and mellow with honey and vanilla undertones.

Ageing potential :

Pouilly-Fuissé is a wine for ageing. Thus, it is worth leaving it "forgotten" in the cellar from 3 to 10 years before tasting it.

Serving suggestions:

Serving temperature: 12-13°C

It ideally partners noble crustaceans, fish, white meat in cream sauce and foie gras.

Analysis :

- **Residual sugar :** 2.07 g/l
- **Total Acidity:** 3.70 g/l
- **Type of closure :** natural cork
- **PH :** 3.27



Winemaker's comments :

This Pouilly-Fuissé is made from two of the best plots of Vergisson: "Ronchevat" and "En Carmentrant" 50 year-old vineyards planted on clay-limestone soils of jurassic origin. The predominance of clay provides richness, opulence and structure to the wine.

Mindful of traditions, Pierre-Emmanuel leaves this cuvée in 3-5 year-old barrels as his ancestors used to do. This makes the wine become even more rounded and fullbodied without losing its natural aromas of white flowers and exotic fruit