

Pouilly-Fuissé « Authentique »



REGION : Burgundy

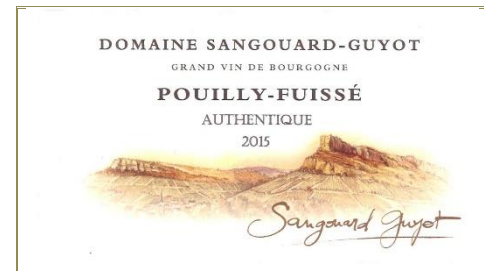
CUVEE : Pouilly-Fuissé « Authentique »

Domaine : Domaine SANGOUARD-GUYOT

Yearly Production : 6000 bottles

Alcohol degrees: 13 %

Available in : 75 cl



The vineyards:

Decanter awards 2015 : Bronze

Vinous -S. Tanzer 12.2015 : 90 points

- **Grape Variety:** Chardonnay
- **Type of soil:** clay-limestone
- **Plot:** La Roche
- **Yield:** 50 hl/ha (instead of 60 hl/ha)
- **Age of the vine:** 40 years
- **Harvest:** by hand and full bunch pressing

Vinification and ageing :

In thermo-regulated tanks for 10 months, until the wine is bottled in July.

Tasting Comments:

Its nose is fine and elegant, revealing aromas of white flowers. Its minerality is mostly present in the mouth. It is by nature delicate and distinguished.

Ageing potential :

This Pouilly-Fuissé is a wine for ageing. It is crisp but silky, easy to drink, with good acidity that guarantees an improvement in bottle for 3-5 years after harvest.



Serving suggestions:

Serving temperature : 12-13°C

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

Analysis :

- **Residual sugar:** 3.65 g/l

- **PH :** 3.28

- **Total Acidity:** 3.80

- **Type of closure :** natural cork

The Winemaker's comments :

This Pouilly-Fuissé is made from the plot called "La roche" situated at the top of the rock of Vergisson on fossilized soils. This typical Vergisson terroir brings minerality, balance and power to this cuvee. Its elegant and silky aromas are preserved by low- temperature maturing in thermo-regulated tanks.