

Pouilly-Fuissé « Quintessence »



REGION : Burgundy

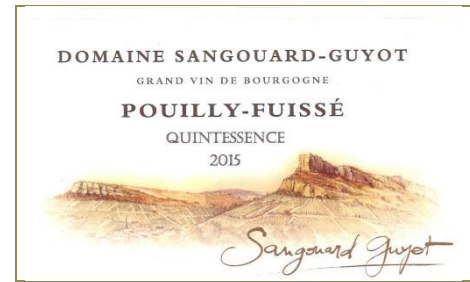
CUVEE : Pouilly-Fuissé « Quintessence »

Domaine: Domaine SANGOUARD-GUYOT

Yearly production: 8200 bottles

Alcohol degrees: 13%

Available in: 75 cl



The vineyards: **Wine Enthusiast 2016 : 92 points**
Vinous -S.Tanzer 12.2015 : 92 points

- **Variety :** chardonnay
- **Type of soil :** clay-limestone
- **Plot:** "Le Clos des Croux », « Pommard »
- **Yield :** 50 hl/ha (instead of 60 hl/ha)
- **Age of the vines :** 45 years
- **Harvest :** by hand and full bunch pressing

Production:

Barrel fermented and aged for 10 months with weekly batonnage in 228 liter barrels of 1-3 years (1/3 new)

Tasting notes :

The nose is complex and reveals so much about the personality of the wine. It shows aromas of the minerality, of citrus and of gently toasted fruit. In the mouth, there are the flavours of the characteristic fossiliferous limestone terroir, perfectly balanced with the subtle toasty notes provided by the oak.



Development 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:** 1.5 g/l
- **PH :** 3.60
- **Total acidity:** 3.40 g/l
- **Type of closure:** natural cork

Winemaker's comments :

This Pouilly-Fuissé is made from grapes from one of the best vineyards in Vergisson : "Le Clos des Croux" ideally situated on the southern slopes under the rock of Vergisson.