

# Pouilly-Fuissé « Terroirs »



**REGION :** Burgundy

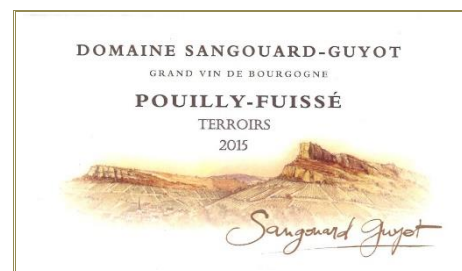
**CUVEE :** Pouilly-Fuissé « Terroirs » -

**Domaine :** Domaine SANGOUARD-GUYOT

**Yearly Production :** 20600 bottles

**Alcohol degrees:** 13 %

**Available in :** 75 cl



## The vineyards:

**Decanter awards 2016 : silver**

- **Grape Variety:** Chardonnay
- **Type of soil:** clay-limestone
- **Plots:** « Terres du perray », « La Folle », « En France », « Le Repostère », « Les vignes dessus »
- **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 :

Blending of tanks and barrels.

1/3 of the wine is left in thermo-regulated tanks and 2/3 in 7-8 year old barrels for 8 months (until the wine is bottled in April)

## Tasting Comments:

Its first nose is rather fruity, leading to fine mineral fragrances.

Great balance of flavours in the mouth between liveliness and freshness (provided by tank ageing) and generous roundness (thanks to oak ageing).



## 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:** 2.34 g/l

- **PH :** 3.22

- **Total Acidity:** 3.61

- **Type of closure :** natural cork

## The Winemaker's comments :

This Pouilly-Fuissé is made from different Vergisson parcels. It combines the purity of ripe fruit with the typical minerality of Vergisson terroirs.