

GOICHOT

— FRÈRES —

Grape variety: 100% Chardonnay

Serving temperature: 10-12°C

Appellation: Pouilly-Fuissé

Aging potential: 3-5 years

Climate:

Award:

Location and terroir:

From the top of the Solutré rock and its 493 m altitude, 200 million years old contemplate the golden wave of Pouilly-Fuissé in southern Burgundy, on the outskirts of Mâcon. Four villages have the common Pouilly-Fuissé appellation: Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

Wine making process & maturing:

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting notes:

Elegant and full of charm, this wine offers a color ranging from pale gold to deep gold with green reflections.

Different families of aromas make up the bouquet: mineral, almond and hazelnut, citrus and white fruit notes make our Pouilly Fuissé a rich and complex wine.

Food accompaniment:

This wine is very suitable for noble crustaceans such as prawns, lobster, lobster but also cooked foie gras. It will also go well with white meats such as veal and poultry in creamy sauce, as well as with goat cheese.

