

# POUILLY-FUISSÉ

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The Pouilly Fuissé appellation covers four communes: Chaintré, Fuissé, Vergisson, and Solutré-Pouilly, west of the city of Mâcon.

### Story

In 1922, a ruling by the Mâcon Court confirmed the need to protect the remarkable and unique character of Pouilly Fuissé wine. It became an Appellation d'Origine Contrôlée (AOC) on September 11, 1936, one of the oldest in France.

### Terroir

The soils are mainly clay-limestone (Jurassic secondary area) with some areas revealing primary crystalline, schistose, and sandstone soils. The altitude varies from 225 to over 350 meters with a temperate continental climate.

### Grape

Chardonnay is the only grape variety used in Pouilly Fuissé.

### Vinification

Direct pressing with a pneumatic press.

- Alcoholic fermentation in stainless steel vats at a controlled temperature of <20°C.
- Malo-lactic fermentation, which brings richness and complexity to Chardonnay wines.
- Partial aging in French oak (wooden vats, casks, barrels).

### Wine

The color is clear and limpid with emerald highlights characteristic of the ROI du Maconnais. The nose offers aromas of white flowers such as acacia, flint, roasted almonds, hazelnuts, and honey. Highly mineral, it is the perfect accompaniment to shellfish or swordfish when young, but after a few years it pairs perfectly with white meat poultry. Goat's cheese is also a good accompaniment.

### Température

Serve at 10-12°C.



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