

GEORGES  
DUBŒUF

# POUILLY-FUISSÉ

## THE WINES OF POUILLY-FUISSÉ

The Pouilly-Fuissé vineyards are located in southern Burgundy near the town of Macon. These vineyards cover a narrow band of land with a surface area of around 1,800 acres. The Pouilly-Fuissé appellation was created in 1936. Only four villages belong to the appellation; Chaintreé, Fuissé, Solutré-Pouilly and Vergisson.

## TERROIR

Set exclusively on hillsides, the vineyards only grow one grape; Chardonnay. The high-density plantings means the vines are stressed and have to compete for water and nutrients; as a result they only produce small bunches of grapes of very concentrated juice.

## CLIMATE

Climate conditions are most conducive to perfect fullness and aging. The vineyards are naturally protected by the Charollais hills to the west and by the balmy influence of the soft, warm breezes from the south. The upper slopes of the Charollais hills protect the area from damp ocean influences, while the arrival of warmer air from the south, very early on in the year, restricts the risk of spring frosts, giving the vegetation an early start. The moderate level of rainfall during the vines' growth period ensures perfect ripening conditions.

## TASTING NOTES

A dry white wine with a delicate aroma of white flowers and citrus fruits, it evolves towards hints of hazelnuts, almonds, vanilla and gunflint as it ages. Its greatest potential is achieved between three and ten years but some outstanding vintages can be kept much longer.

## FOOD PAIRINGS

Often enjoyed as an aperitif for the sheer pleasure of tasting, it is nevertheless a wine to enjoy with a meal. Pairs perfectly with salmon, shrimp, tuna, crab, lobster, calamari, carpaccio, veal chop, chicken and salads.

