



**GEORGES
DUBŒUF**

POUILLY-FUISSÉ

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. POUILLY-FUISSÉ
September 1936
Chardonnay
820 to 1,310 feet
1,830 acres
Clay, chalk

BACKGROUND AND CHARACTER

The four villages of Pouilly-Fuissé, Chaintré, Solutré and Vergisson produce the famous Pouilly-Fuissé wine. They have achieved the remarkable feat of selling 75% of their wine production abroad. The Rocks of Solutré and Vergisson, which wine writer and entrepreneur Alexis Lichine compared to the Rocks of Gibraltar, overlook the vineyards. This region is of historical and prehistoric interest, and in 1987, a prehistory museum was inaugurated in Solutré. It is considered one of the major museums of its kind.

TECHNICAL DATA

Total Acidity
3.5 g / 750 mL

pH
3.4

Alcohol
13.4%

Residual Sugar
2.3 g / 750 mL

Blend
100% Chardonnay

FOOD PAIRINGS

— Foods —

Shellfish
Seafood Bisque
Light Pasta Dishes
Caesar Salad

— Serving Temperature —

Serve Cool
54°F (12°C)

WINE MAKING

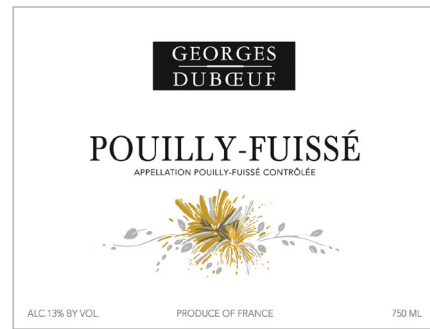
TEMPERATURE OF FERMENTATION — 20 to 22°C (68 to 71°F)
MALOLACTIC FERMENTATION — Yes
OAK AGED — 6 to 8 months

TASTING NOTES

The Pouilly-Fuissé can compete with the great wines of Burgundy, it is the “jewel” of the Mâconnais region, and its color is an unrivaled golden green. A bouquet of roasted almonds, lime tree and verbena with a hint of vanilla is apparent. Once stored in oak casks, it develops a real bouquet of flavors. A full, supple and fruity wine which ages quite well.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



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