



GEORGES  
DUBŒUF

# DOMAINE DES PREAUDS

POUILLY-FUISSÉ

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

A.O.C. POUILLY-FUISSÉ  
1920  
Chardonnay  
690 feet  
7 acres  
Calcareous Limestone

## BACKGROUND AND CHARACTER

Domaine des Preauds is located in the heart of the famous vineyards of Pouilly-Fuissé in the town of Fuissé. The father of Roland Guerin created this beautiful property in 1920. The 7 acres of land are situated facing south - southeast which is particularly conducive to achieving optimum ripeness for chardonnay.

Roland is the current owner, however he has retired and is now assisted by renowned and meticulous winemaker Pascal Renoux-Grapple. In order to produce high quality wine, the grapes are sorted on the vine, and harvested by a team of dedicated workers, even though machine harvesting is allowed.

The relationship with Georges Duboeuf began in 1990, when Duboeuf purchased all of the harvest for the first time.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 71°F  
MALOLACTIC FERMENTATION — 100%  
TANK AGEING — 25%

## TASTING NOTES

This wine has a beautiful gold green color. Aromas of apples, saffron and ferns blend beautifully. The palate and the nose reveal notes of apples and saffron with a final note of toasted almonds. This is a very elegant wine.

## TECHNICAL DATA

**Total Acidity**  
4.35

**pH**  
3.39

**Alcohol**  
13.2%

**Residual Sugar**  
2.2 g/L

**Blend**  
100% Chardonnay

## FOOD PAIRINGS

— Foods —

Charcuterie  
Poultry  
Ripened Cheeses

— Serving Temperature —

Serve at 54°F

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