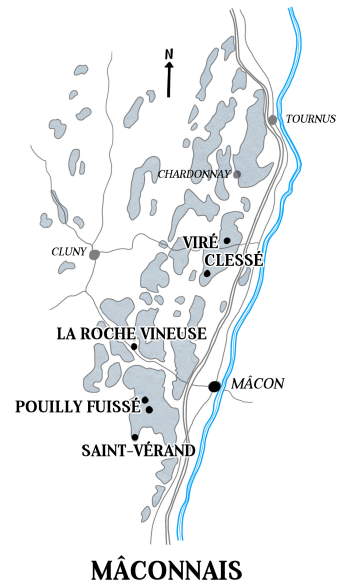


CHANSON

En Bourgogne depuis 1750



Pouilly-Fuissé

Pouilly Fuissé 2004



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : South of Burgundy, in the heart of the Mâconnais region, the area of production is located on the villages of Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries.

Tasting : Pale gold colour with emerald tinges. Floral fragrances mixed with aromas of green almond and citrus fruit enhanced by a mineral note. Well-structured and well-balanced, fresh. Good aromatic combination paired with a subtle minerality.

Food pairing : Fish, cooked pork meat, "charcuteries" ("jambon persillé"), white meat and some goat cheeses