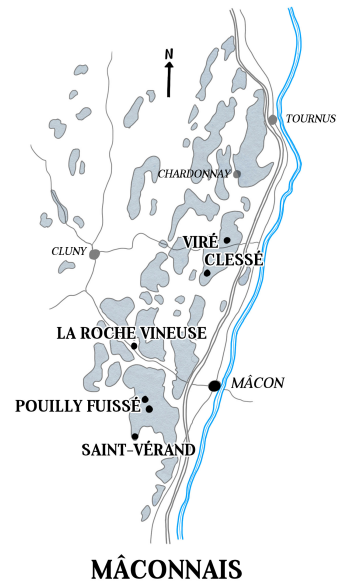


CHANSON

En Bourgogne depuis 1750



Pouilly-Fuiss 

Pouilly Fuiss  2017



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : South of Burgundy, in the heart of the M connais region, the area of production is located on the villages of Fuiss , Solotr -Pouilly, Vergisson and Chaintr .

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms  pisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. The white wines are well-balanced and give off very pure aromas of citrus fruit mixed with pale fleshed fruit.

Tasting : Pale yellow colour. Floral fragrances mixed with aromas of citrus fruit. Delicate touch of minerality. Well-balanced and complex. Dense and tight texture. Long and refreshing aftertaste with a salty tinge.

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