PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

POUILLY-FUISSÉ PREMIER CRU



GRAPE VARIETY

Chardonnay

TERROIR

With a clay-limestone soil with stony scree, this appellation of the Mâconnais vineyard produces exclusively white wines. The mention «Pouilly-Fuissé Premier Cru» has only existed since 2020.

VINIFICATION

The harvest is done by hand. Once the bunches have been pressed, the juice is placed in demi-muids of 2 wines for vinification and aging for 10 months. Constant stirring takes place to put the lees back into suspension.

TASTING NOTES

Golden yellow color with golden silver reflections. Ripe aromatic palette of yellow and exotic fruits with hints of almond. Eucalyptus and coriander bring freshness. Round, silky and balanced palate with a slight freshness and a slightly bitter finish.

FOOD & WINE PAIRINGS

Zander cooked on one side with crispy skin and crayfish broth, frog legs and parsley, white meats, goat cheese.

AGEING POTENTIAL

To drink young but offers an aging potential of 5 to 6 years.

SERVING TEMPERATURE

Between 8° and 10°C.

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