



AG

MAISON A.GOICHOT

POUILLY FUISSÉ

Grape Variety : 100% Chardonnay

Serving Temperature : 10-12°C

Aging Potential : 3-5 years

Location and Terroir

From the summit of the Solutré rock, standing at 493 meters above sea level, 200 million years witness the golden wave of Pouilly-Fuissé in Southern Burgundy, near Mâcon. Four villages share the communal appellation of Pouilly-Fuissé: Fuissé, Solutré-Pouilly, Vergisson, and Chaintré.

Vinification / Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place in oak barrels. Aging lasts for about 12 months before preparing for bottling.

Tasting Notes

Elegant and charming, our Pouilly-Fuissé showcases a pale to intense gold color with green highlights. Its bouquet encompasses various aroma families: mineral notes, almond, hazelnut, citrus, and white fruits.

Food Pairing

Our Pouilly-Fuissé pairs well with noble crustaceans like prawns, lobster, and crayfish, as well as cooked foie gras. It complements white meats such as veal and creamy-sauce poultry, and also pairs perfectly with goat cheese.