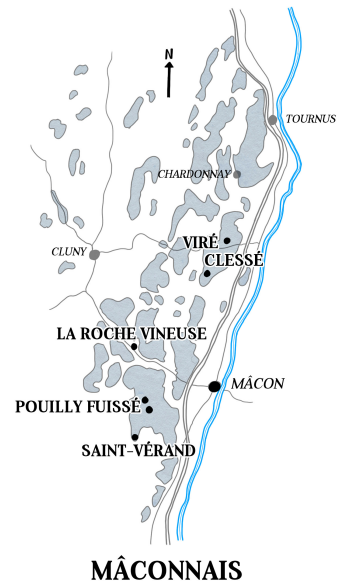


CHANSON

En Bourgogne depuis 1750



Pouilly-Fuissé

Pouilly Fuissé 2010



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 2010 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by cold and rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. The white wines are tense with a tight texture underlined by a mineral overlay and an outstanding acidity.

Tasting : Pale yellow color. Floral fragrances mixed with aromas of citrus fruit. Subtle minerality. Deep and generous. Beautiful fruit. Delicate minerality and tense acidity. Long and refreshing finish.

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