

POUILLY-FUISSÉ

VILLA CANTRIUS

2024

Established in 1936, the Appellation Pouilly-Fuissé brings together the four villages of Chaintré, Solutré-Pouilly, Fuissé and Vergisson. Emblematic appellation of Mâconnais, it has made its world reputation thanks to wines of character, elegant and structured.

COMPOSITION - PRODUCTION

TERROIR: Brown limestone soils

GRAPE VARIETY: 100% Chardonnay

VINIFICATION: Manual and mechanical harvesting – Direct pressing – Settling – Low temperature fermentation (15°C) – Maturing in a tank on fine lees for about 12 months.

TASTING

This Pouilly Fuissé is expressed by a nice grain in the mouth, a frank fruit and citrus notes that bring a touch of acidity refreshing the whole.

APPEARANCE : Pale gold with green reflections.

NOSE : Mineral and floral scents with a touch of fresh mint.

MOUTH : On the fruit, both round and oily on a persistent finish.

SERVICE

FOOD & WINE PAIRING : Fish and white meats.

SERVING TEMPERATURE : 12°-13°

AGING POTENTIAL : 7 – 8 years

