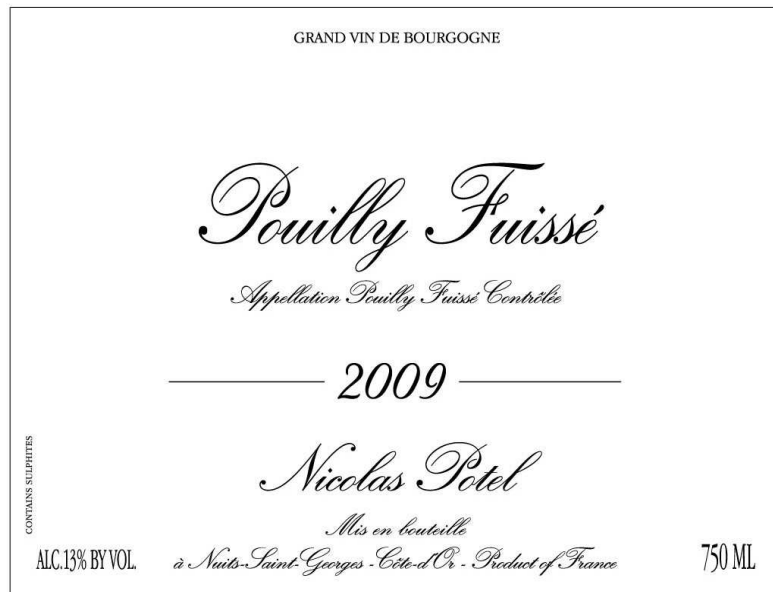


# Nicolas Potel



## Pouilly Fuissé 2009

**AREA OF PRODUCTION:** The Pouilly Fuissé appellation area is located in the south of the Macon vine-growing area. It covers the villages of Fuissé, Solutré Pouilly, Vergisson and Chaintré.

**SOIL TYPE:** Relief reaches its peak in Southern Mâcon, around the famous rocks of Vergisson and Solutré, Pouilly Fuissé covers all the steep slopes in small, sheer cirques on clay-chalky Jurassic soils

**GRAPE VARIETY:** 100% Chardonnay.

**WINE MAKING TECHNIQUES:** Manual picking allows for rigorous grape selection during the harvest. After a slight settling of the juice, the must is fermented in temperature-controlled tanks.

### TASTING NOTES:

**Colour:** Pretty pale yellow colour.

**Bouquet:** Starting with mineral notes, and developing into smoky, toasted notes prior to revealing aromas of orange blossom

**Palate:** Straightforward and lively, with elegant complexity and a lemon finish.

**SERVING TEMPERATURE:** Like all white Burgundies of this quality, this Pouilly Fuissé should be served at a cellar temperature of about 12 to 14 °C.