

# POUILLY FUISSÉ 1er Cru "Les Ménérières"

**Grape variety:** Chardonnay

**Colour:** White

**Terroir:** Fuissé, southeast facing, limestone-clay soil

**Vineyard age:** 80 years old

**Tending:** Integrated, eco-friendly viticulture, with no insecticide or herbicide use, the soil is tilled beneath each vine and naturally sodded between the rows, guyot pruning arcing the canes to lower yields.

## VINIFICATION

Hand-picking only, direct pressing with cooling of the juice, alcoholic and malolactic fermentation, natural yeasts harvesting as late as possible to get exceptional ripeness.

## MATURING

Matured in oak barrels (that have already held 1 to 5 wines) for 14 months before bottling.

## TASTING

**Eye:** deep golden yellow robe, thick and fatty.

**Nose:** peach and hazelnut aromas; a hint of blossom

**Palate:** a refined wine with a fatty and mineral mouthfeel, bursting with finesse; long lasting with candied fruit, butter and honey flavours.

## SERVING

Serving temperature: 11/13°C - 52/55°F

Cellaring: 5 to 12 years

Food and wine pairings: delicately spiced elaborate dishes.



## Contact

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# POUILLY FUISSE

**Grape variety:** Chardonnay

**Colour:** White

**Terroir:** Fuissé, southeast and southwest facing, limestone-clay soil

**Vineyard age:** 80 years old

**Tending:** Integrated, eco-friendly viticulture, with no insecticide use, the soil is tilled beneath each vine and naturally sodded between the rows, guyot pruning arcing the canes.

## VINIFICATION

Hand-picking only, direct pressing with cooling of the juice, alcoholic and malolactic fermentation, natural yeasts harvesting as late as possible to get exceptional ripeness.

## MATURING

Matured in oak barrels (that have already held 1 to 5 wines) for 12 months before bottling.

## TASTING

**Eye:** deep gold robe with greenish glints.  
**Nose:** mineral, almond and citrus (lemon, grapefruit, pineapple) notes.  
**Palate:** Rich and complex, vanilla, toasted brioche.

## SERVING

**Serving temperature:** 11/13°C - 52/55°F  
**Cellaring:** 5 to 12 years  
**Food and wine pairings:** Foie gras, shellfish (king prawns, lobster, spiny lobster), poultry in creamy sauce, goat cheese.



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