

POUILLY FUISSÉ 1er Cru "Les Ménétrières"

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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