



Pouilly-Fuissé 2019



WINERY

Domaine des Sansonnets

WINEMAKER

Jean-Pierre Rodet

APPELLATION

Pouilly-Fuissé

GRAPE VARIETAL

Chardonnay

HISTORY

Situated in the heart of Pouilly, a village in Southern Burgundy, the Domaine des Sansonnets has been the property of the same family for four generations. The current owners, Mr. & Mrs. Lucien Berger work with passion and use sustainable methods to create a complex and vigorous Pouilly-Fuissé.

TERROIR

Within the 7 acres (3 hectares), the 30 to 60-year-old Chardonnay vines are planted in a clay limestone soil on hillside slopes facing the rising sun. Lieux-dits situated in the Hamlet of "Pouilly" in Solutré like Aux Bouthières or Vers Cras. Yield: 4.07 tons/acre (55 hl/hectare).

WINEMAKING

The grapes are handpicked and pressed immediately after, allowing the sediment to settle before racking the must. Fermentation takes place in stainless steel vats.

AGING

The wine is matured in 228 liters oak barrels (30% new oak from Allier, 70% second and third fills) during 10 months with a regular stirring of the lees.

TASTING NOTES

A golden bright yellow color with green glints. A dry and subtle wine with aromas of flowers and roasted almonds. Its vitality and richness allows the wine to age well.

FOOD PAIRING

Fish like Saint Jacques, back of wild cod, cheese like Morbier AOP or even a Reblochon fermier.

TECHNICALS

Alcohol: 13.5%