

POUILLY-FUSSIÉ
Appellation d'Origine Protégée
 Domaine des Sansonnets

REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

WINEMAKER Frédéric Maignet

SOIL

The 3 hectares of 30 to 60 years old 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.

VINIFICATION & AGEING

The grapes are hand-picked, pressed immediately after harvesting and the sediment allowed to settle before racking the must. Fermentation takes place in stainless-steel vats, and the wine is then partially matured in oak barrels with a regular stirring of the lees.

TASTING NOTES

With its golden bright yellow colour and green reflects, distinguish as only the best Burgundy vintages can be, this wine is, dry and subtle. Its vitality and richness, combined with its aromas of flowers and roasted almonds. With age, the complexity of its aromas become the source of amazing discoveries.

FOOD & WINE PAIRINGS

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

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL From 2 to 5 years

AWARDS

- Vintage 2016 - Decanter Awards 2018 - GOLD



ESTATE

Situated right in the middle of the village of Solutré, in the small Hamlet of Pouilly, the Domaine des Sansonnets is laid out around a superb 19th century country house with a wide Galerie Mâconnaise. The estate is run by the same family since 4 generations.



Solutré Rock

On the Wine Road

Glass of Pouilly-Fuissé

