

# DOMAINE LA SOUFRANDISE

## "Clos Marie"

### *Pouilly Fuissé*

#### Technical information

**Country:** France  
**Region:** Burgundy  
**Appellation:** Pouilly Fuissé  
**Grape Variety :** 100% Chardonnay  
**Terroir :** calcareous soil quite argilo-limestone  
**Age of the vines :** 28 years and 50 years



#### Vinification

Pneumatic pressing. Spontaneous fermentation (without yeasting) often slow and with controlled temperatures (never above 75°F). Maturing in tanks for ten months on subtle lees and the same length of time in barrels, of which, just over a third are new. After bottling the wines are aged for another year before being released.

#### Tasting notes

This Burgundy has aromas of exotic fruits and white flower, then honey and almond during ageing deepen the taste. The style is classic and distinct.

#### **Best to Drink:**

3 to 5 years

#### **Wine pairing:**

This wine will go well with shellfish, seafood or white meats.