

DOMAINE LA SOUFRANDISE

"Clos Marie"

Pouilly Fuissé

Technical information

Country: France
Region: Burgundy
Appellation: Pouilly Fuissé
Grape Variety : 100% Chardonnay
calcareous soil quite argilo-limestone
Terroir :
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.

