

A.O.P. POUILLY FUISSE

NICOLAS LEMAITRE SELECTIONS



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil : Clay-limestone

Altitude : 220 meters

Vines over 35 years old on average

South East exposure

WINE MAKING

Hand harvesting

Pneumatic pressing of the harvest

Vinification in temperature-controlled stainless steel vats.

Aged in oak barrels for 6 months

ALCOHOL CONTENT 13% vol.

TASTING NOTES



Pale gold colour with green reflections



Its bouquet is intense, revealing notes of citrus fruits such as grapefruit, exotic fruits and white flesh such as peach.



Opulent, tannic, dense and generous. Its finish is long, mineral and has flavours of ripe fruit

FOOD AND WINE PAIRINGS

Fishes and white meats, poultry with cream and mushrooms

Ageing potential : 5 to 7 years

Serving temperature : 12° to 14°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles