

## Pouilly-Fuissé "Cuvée Françoise Poisard" - Hospices de Beaune

2015

- REGION Maconnais
- VILLAGE Pouilly-Fuissé
- APPELLATION Pouilly-Fuissé
- GRAPE VARIETY Chardonnay

## The Vine

- SOIL Limestone & heavy clay.
- HARVEST Hand picked

## Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Hospices de Beaune barrels



The Domaine acquired these vineyards in 1994, thanks to Françoise Poisard's bequest. The vines are located in Chaintré to the South of the appellation, being 35 to 90 years old. There are 3 plots: "Les Plessys" gives round and powerful wines, while "Les Robées" and "Les Chevrières" give wines of more perfumed fruitiness with considerable minerality.

## Wine tasting

- TASTING NOTE The aroma reveals notes of grapefruit and fresh butter all lifted by a light oakiness. In the mouth it is delicious with a lovely mineral finish.
- CELLARING POTENTIAL 2-3 years
- SERVING TEMPERATURE 12-14 °C



