



# MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

## Pouilly-Fuissé 2018

### Grape varieties

100% Chardonnay

### Vineyard

The vineyard of Pouilly-Fuissé sits on clay and limestone soil of Jurassic origin, on masses of fallen rocks and reddish marl. The chardonnay found here is of a predestined terroir. This wine offers a expression, built in liveliness, rather complex, it is full of charm.

### Soil

Clay-limestone soil

### Harvest

Manual harvest.

### Ageing

Fermentation and ageing in barrels of which 20% are new.

### Tasting notes

A beautiful bright color, golden yellow with white-gold reflections. The nose is intense, complex, and fresh. It releases notes of yellow fruits and delicately spiced notes. The palate is lively with subtle grilled notes and a light minerality is expressed. A wine that is full of energy which identifies the most beautiful terroirs of Pouilly Fuissé.

### Food pairings

This wine should be served with shellfish (hot oysters, marinated mussels...), grilled crustaceans (king prawns, lobster...), fish à la plancha... It also perfectly accompanies goat cheeses (Aisy cendré, Banon, Sainte-Maure, Valençay...).

### Serving

This wine should be served around 12°C



Allergènes : contains sulfites

