

# POUILLY-FUISSÉ *sous la roche* 2019



- Appellation Pouilly-Fuissé "Sous la Roche"
- Average Vine Age 30 years
- Density of Vines 10000 vines/ha
- Varietal 100% Chardonnay
- Pruning Guyot simple



## Description

On the hillsides, the Pouilly-Fuissé « Sous le Roche » vineyard is located in the heart of a wonderful Mâconnais landscape. A serie of gentle hills covers the vineyard but as we move south, it becomes more marked finishing in rock-crowned masses. The top quality Chardonnay grapes of Pouilly-Fuissé are precisely harvested on these lofty slopes. The village of Pouilly-Fuissé takes its name from the Roche de Solutré, a 493 meters rock known for its "chalk grassland", a soil made up of calcareous bedrock. The vineyard is located downhill from the rock. This situation highlights the richness of this appellation trough its minerality and its freshness.

## Winemaking

After a first pneumatic press step, both fermentation and ageing take place in stainless steels for 10 to 11 months. A complete malolactic fermentation is made, highlighting the freshness of the Pouilly-Fuissé appellation.

## Tasting note

Our Pouilly-Fuissé " Sous la Roche " 2015 reveals aromas of fruits and acacia on the nose. In the mouth, aromas of fresh fruits, especially citrus, come along with notes of honey on the finish. A rich and very well balanced wine.

## Suggested food pairings

Fish in sauce, crayfish, white meat, goat cheese

## Serving temperature

Between 12 & 12 °C

## Press review

Pouilly-Fuissé Sous la Roche 2019 - James Suckling - 93 points  
Pouilly-Fuissé "Sous la Roche" 2019 - 90 pts - Wine Spectator June 2021