



In conversion to organic farming

OLIVIER GIROUX

POUILLY-FUISSÉ PIERRE LONGUE

The Pouilly-Fuissé appellation covers only 750 hectares in total and was established in 1931. With exceptional value for money, the appellation is increasingly sought after worldwide.

TYPE : Blanc

APPELLATION: Pierre Longue

NAME OF THE CUVÉE: Pouilly-Fuissé

GRAPES: Chardonnay

FARMING: Conversion Bio

SURFACE AREA: 0,5ha

ALTITUDE: 250m

AGE OF THE VINES: 90 years

NUMBER OF BOTTLES PRODUCED: 4000

TERROIR AND EXPOSURE : Facing full south, with noble clays, gravelly soil over Triassic sandstone (250 million years old).

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 100% is vinified and aged in 500-liter barrels aged 2 to 8 years for 12 months. Controlled sulfiting.

TASTING : This Chardonnay presents a strong and pleasant aroma. It offers a rich and well-balanced taste thanks to its natural liveliness. This wine is ready to be enjoyed now. Its lingering taste on the palate is particularly enjoyable.

It can age for 15 years.

FOOD AND WINE PAIRINGS : It pairs wonderfully with all your cooked fish and white meats, but it can also be served simply before the meal to whet your guests' appetites. Serve at 14°C.

Alcohol abuse is dangerous for your health, consume in moderation.

Women who are pregnant should not consume alcohol. It is forbidden to sell alcohol to minor under 18 year of age.

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