

Pouilly-Fuissé 1er Cru Aux Quarts

As of 2020, a total of 22 vineyards (or "climats" in French) in Pouilly-Fuissé are officially designated "Premier cru". That was due time, because some exceptionally fine wines are produced in this part of the Mâconnais. Janots & Bos produces one of them, the premier cru Aux Quarts.

This wine is the ultimate expression of our [Pouilly-Fuissé](#): even more depth, highly layered, full-bodied yet without being tiring. It's no exaggeration to say that Aux Quarts is a true "bombe."

Aux Quarts is an east-facing slope in the village of Chaintré in the southern part of Pouilly-Fuissé. It is considered by renowned connoisseurs to be a particularly well-situated vineyard.

Which dishes pair well with this wine?

The Pouilly pairs excellently with shellfish and light cheeses. Its exotic notes also shine with Asian cuisine.

Serving temperature: 11 to 13°C.

