

Pouilly-Fuissé

Under the rock 'Roche Vergisson', around the village of Vergisson, lies the vineyard 'Trémis', where our Pouilly-Fuissé is grown. The higher elevation, facing west, produces a vibrant and elegant wine, but never too lush. The juicy and full-bodied Pouilly-Fuissé has a rich and exotic nose, with mango, apricot, and tangerine. The minerality is expressed in its salty character. Flint is also noticeable. On the palate, the wine's beautiful structure stands out with a lovely buttery note and a lot of liveliness and freshness. In the aftertaste the minerality is striking. It pairs excellently with seafood, while being full-bodied without being sticky or tiresome. A great Pouilly.

Wine Pairing

The Pouilly pairs excellently with shellfish and light cheeses. It also highlights exotic notes when paired with Asian dishes. Or try it with duck in orange sauce. Serve at a temperature of 11 to 13 degrees.

