



Wine: Pouilly-Fuissé
Domaine Demessey
Vintage: 2009
Grape: Chardonnay 100%
Alcohol: 13%

Vinification and maturing

The grapes have been picked and sorted by hand: Alcoholic fermentation and maturing for 60% in stainless steel vats and for 40% in oak barrels (10% new oak) for 10 months.

Tasting notes

Nice robe with tints of green gold. Delicate and subtle nose with aromas of fresh flowers and citrus. Fine notes of vanilla. Taste is with flowers, fruits, and mineral notes. Rich and elegant. With years it will develop to nuts and toasted almonds. Easy to drink.

Food pairing

Excellent with Poularde de Bresse à la crème, grilled fresh Langoustines with slivers of fresh ginger, zander with chanterelle mushrooms.

Serving temperature

11/13°C

(Indeholder sulfitter)

