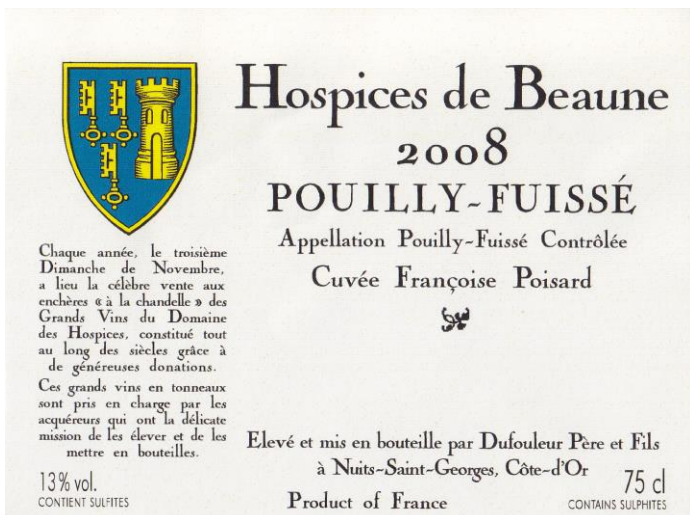




ZAIZON



Wine: Hospices de Beaune, Pouilly-Fuissé, Cuvée Française Poisard
Négociants-eleveurs Dufouleur Père & Fils
Vintage: 2008
Grape: Chardonnay 100%
Alcohol: 13%

Vinification & maturing:

In her will, Françoise Poisard bequeathed land, 2 houses and her Pouilly-Fuissé vineyards in Chaintré to the Hospices de Beaune. These vineyards entered the Domaine in 1994. According to the vigneron, the youngest vines are 35 years old, with others being 40, 50 and as much as 90 years old. The wine comes from 3 complementary plots: Les Plessys, on deep clay soil, gives round, powerful wines, while Les Robées and Les Chevrrières have a thinner layer of lime-rich soil on rock, giving wines of more perfumed fruitiness, with considerable minerality.

The vinification (as well as the harvests) has been conducted by the Domaine of the Hospices de Beaune. The wine was purchased by ZAIZON during the auction sales held in November and have been looked over from then by Dufouleur Père & Fils. Maturation in French oak barrels.

Tasting notes:

The nose is open, fresh and clean, the palate being full-bodied, with well-delineated fruitiness and crisp, long, fresh aftertaste. This is an outstanding success in 2008, and one of the best Pouilly-Fuissé ever made at the Hospices, certainly comparable to the 2006. The wine is fermenting in "one-year" barrels, allowing the stony minerality of Pouilly-Fuissé its full expression.

Food pairing:

Best to drink with Tuna Carpaccio, fishes and shells (lobster, tiger prawn), white fish in a buttery sauce or white meat in a creamy sauce such as chicken breast in a tarragon sauce.

Serving temperature:

At a temperature of around 13/14°C

(Indeholder sulfitter)

