



Pouilly Fuissé

Domaine Fagot

Association de vignerons Patrimoine des Terroirs / Ethical group of french producers
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- **The winegrower :** David Fagot
- **Annual production :**btles
- **% Alc. :** 13.5%/vol
- **Available in :** 75cl

- **Grape Variety(ies) :** 100 % Chardonnay
- **Type of soil :** Clay and limestone
- **Yield:** hl/ha
- **Age of the vine:** 17 years
- **Harvest :** Manual

Vinification & Maturing

Starter or native yeasts

Alcoholic fermentation: low temperature, 15-20 days. Complete malolactic fermentation

Maturing on fine lees in thermoregulated vats

Eye: shiny gold

Nose: ripe fruit, exotic

Palate: balanced round, mineral

Aging potential :

This wine can age between 10 years.

Culinary agreements:

To serve at 11 à 13 °C

Good match with seafood, fish, grilled white meats

