

DEUX ROCHES

Pouilly-Fuissé "Vieilles Vignes"



- Terroir

Pouilly-Fuissé is the most prestigious appellation in the Mâconnais.

The grapes that eventually become 'Vieilles Vignes' come from three different parcels ideally situated in suntraps on the slopes of escarpment of Vergisson in the hamlets of Pouilly, Solutré and Fuissé, and mature on 60 to 90 year old vines.

These parcels all have south-easterly aspects that expose them to sunlight and warmth, which stimulates photosynthesis, and allows Chardonnay to develop physiological ripeness quickly, under stress, in Burgundy's precarious continental climate.

- Varietals

100% Chardonnay

- Vinification

The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures before it is transferred to oak barrels (30% of which are new) to undergo alcoholic fermentation.

After alcoholic fermentation the wine is left on the lees to undergo malolactic fermentation. Then they are left to age, on the lees, and under oak, until the following spring (April/May).

Lees stirring takes place throughout the maturation period.

- Tasting notes

'Vieilles Vignes' is a deep gold wine that has an intense brioche aroma with hints of stone fruits and flowers, and a restraint that hints at its minerality. It has a complex palate of green apples, with hints of citrus, creamy oak notes, and a mineral austerity that perseveres into an impressive finish.

- Service & food pairing

Serve lightly chilled (10-13°C).

This wine makes is an excellent match with gambas, lobsters, langoustines, or white meat.

Foie gras cuit and Pouilly-Fuissé is a perfect pair.

Its aromatic power also suits it to more exotic, spicy foods such as couscous, fish tajines, and prawns in sweet and sour sauce, and its minerality means it pairs well with sushi.

- Packaging & storage

Comes in a traditional Burgundy bottle, with a natural cork, in cartons of 6 or 12 bottles.

Store horizontally and consume within 2-3 years.