

# POUILLY-FUISSE PRE DES GOURS

**Grape variety:** Chardonnay

**Yield and density:** Yields are 57hl hectares, there are 8,500 hectares.

**Age of the vine:** 50-year-old

**Terroirs and locations:** Oriented to the east, on a slope inclined to 18% the soil is on blue clay.

**Cultivation mode:** Reasoned control, mechanical weeding, ground working.

**Grape harvest:** Manual grape harvest and pressing of whole bunches.

**Fermentation:** Fermentation in oak barrels, aged from 9 to 12 months.

**Tasting:** The smell is complex, notes of white peaches and mint. The taste is warm volume with vanilla notes on ripe fruits.

**Food and wine:** This wine can be associated with goat cheese, , or also foie gras.