

GEORGES DUBOEUF FLOWER LABEL POUILLY-FUISSÉ 2017



Description:

This Flower Label Pouilly-Fuissé displays a brilliant gold color with aromas of ripe pear and white flowers, with a hint of toast and vanilla. Full-bodied, round and unctuous. Balanced by a nice acidity. Superb finish on a subtle mineral note.

Winemaker's Notes:

Southeast-facing vineyards, over 20 years old. After a careful selection of grapes from small parcels in the region, they are pressed and undergo temperature-controlled fermentation in stainless steel vats (80% maloactic). Ten percent of the wine is aged in new French oak barrels for 8 months.

Serving Hints:

This wine can be served as an as an aperitif, or with appetizers, lobster salad, grilled halibut, chicken in mushroom cream sauce, or a variety of cheeses.

Interesting Fact:

The four villages of Pouilly-Fuissé, Chaintré, Solutré, and Vergisson, produce the famous Pouilly-Fuissé wine. They have achieved the remarkable feat of selling 75% of their wine production abroad. The rocks of Solutré and Vergisson, which wine writer and entrepreneur, Alexis Lichine, compared to the rocks of Gibraltar, overlook the vineyards. This region is of great historical and prehistoric interest. In 1987, a prehistory museum was inaugurated in Solutré, where it was considered to be one of the major museums of its kind.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: Mâconnais
GRAPE VARIETY: 100% Chardonnay
ALCOHOL %: 13%
RESIDUAL SUGAR: 1.6 g/l
pH: 3.03
TOTAL ACIDITY: 5.05 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902014-4	2081562902014-8

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