

GEORGES DUBOEUF POUILLY-FUISSÉ 2014



Description:

The Pouilly-Fuissé can compete with the great wines of Burgundy. It is the “jewel” of the Mâconnais region, and its color is an unrivaled golden green. A bouquet of roasted almonds, lime tree and verbena, with a hint of vanilla, is apparent. Once stored in oak casks, it develops a real bouquet of flavors. It is a full, supple and fruity wine that ages quite well.

Winemaker’s Notes:

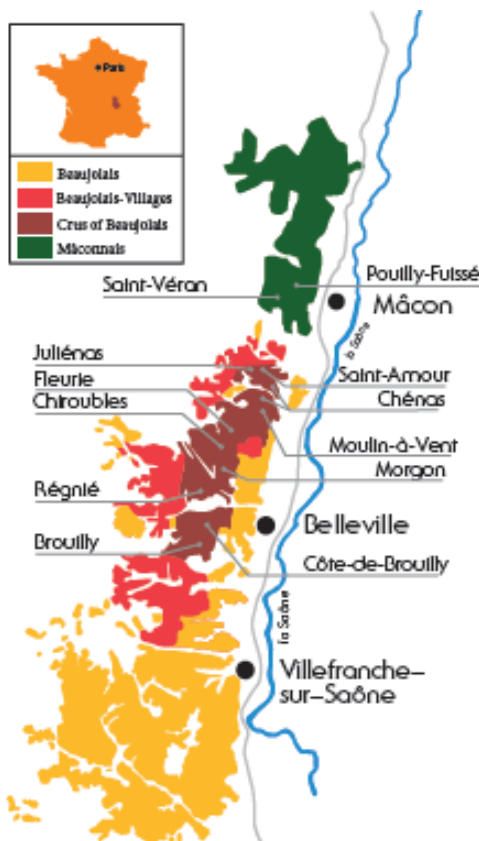
During the 5–6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity. This wine was oak aged six-eight months and underwent malolactic fermentation.

Serving Hints:

This wine will pair well with shellfish, seafood bisque, light pasta dishes and Caesar salad.

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:

A.O.C. Pouilly-Fuissé

GRAPE VARIETY:

100% Chardonnay

RESIDUAL SUGAR:

2.3 g/l

pH:

3.4

TOTAL ACIDITY:

2.5 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	11X5	81562902014 4

