

2017

DOMAINE CLOS DEVOULET DURAND Les VERCHERES POUILLY-FUISSE



Domaine Clos Devoulet Durand Les Vercheres

Country

France

Region

A.O.C. Beaujolais

<u>Cru</u> Morgon

Wine Composition 100% Chardonnay Alcohol 13%

> Total Acidity 5.5 G/L Residual Sugar

> > 2.1 G/L **pH**

3.24

DESCRIPTION

Brilliant golden color displays as it is poured, aromas of intense tropical fruits, mango, pineapple and hawthorn flower are prominent. The round and opulent mineral finish shows finesse and structure.

WINEMAKER'S NOTES

The grapes come from old vines in a vineyard of 3.95 acres. They have a Southeastern facing, planted in the traditional French Guyot style. The grapes are harvested and gently pressed, with fermentation taking place under controlled temperatures in stainless steel vats (100% maloactic). The wine stays on its lees for a short time and the juice is racked several times before bottling. Thirty percent of the wine spends nine months in new French oak barrels.

SERVING HINTS

Best served with appetizers, grilled fish, seared scallops and gorgonzola cheese.

