

GEORGES
DUBŒUF

2018
FLOWER LABEL
POUILLY FUISSE



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

Maconnais

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

4.74 G/L

Residual Sugar

1.6 G/L

pH

3.49

DESCRIPTION

The 2018 Pouilly-Fuisse displays a brilliant pale gold color with aromas of acacia flowers, honey and a hint of vanilla. On the palate, it is round, unctuous and vivid at the same time, with a touch of chestnut on the finish. There is ripe fruit, balanced minerality, and good aging potential.

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 aperitif, or with appetizers, lobster, cured salmon toasts, poultry, or a variety of cheeses.