

GEORGES DUBOEUF FLOWER LABEL POUILLY-FUISSÉ 2015



Description:

The Pouilly-Fuissé displays a shiny gold color with aromas of peach and pear. It is beautifully structured with a long-lasting elegant finish.

Winemaker's Notes:

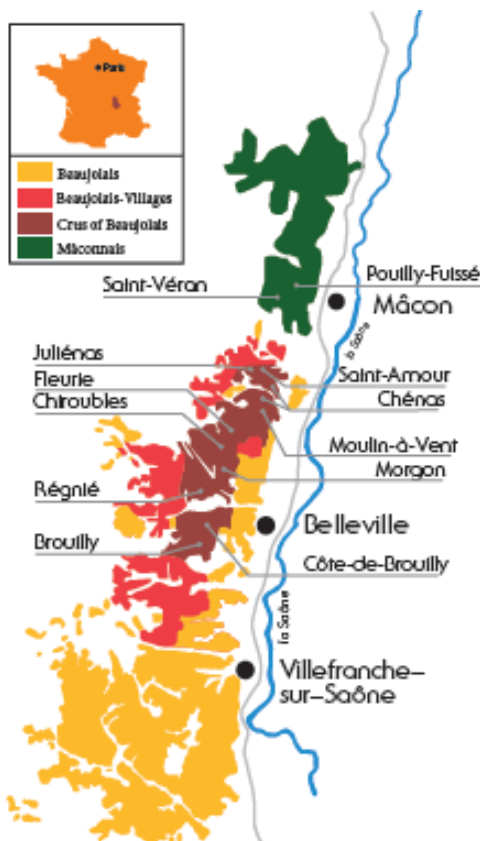
After a careful selection of grapes from small parcels in the region, they are pressed and undergo temperature-controlled fermentation in stainless steel vats. 20% of the wine is aged in French oak barrels.

Serving Hints:

This wine will pair well with shellfish, or smoked salmon, 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:

1.70 g/l

pH:

3.33

TOTAL ACIDITY:

5.35 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	35.89	13.78	10.47	12.24	11X5	81562902014 4

