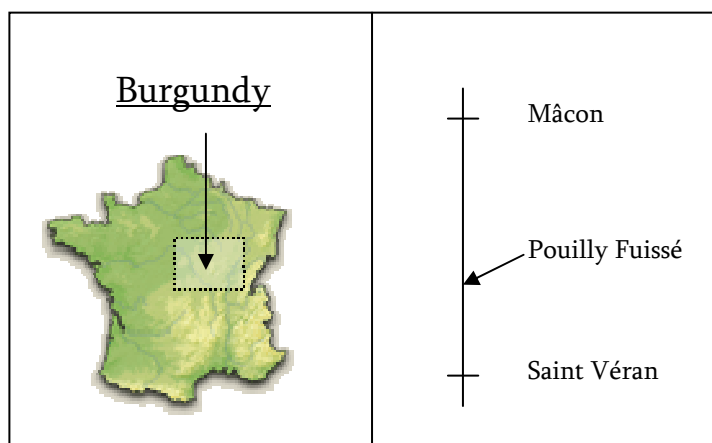




Pouilly-Fuissé



Origin: Mâconnais, Burgundy.

Grape variety: 100% Chardonnay.

Tasting: It has a bright golden colour, reflecting the elegance and the finesse of the wine. Its aromas suggest ripe fruits and white flowers. Very delicate mouthful with hints of hazelnuts and fresh almonds, nearly exotic. It is a well-rounded and generous wine with harmonious flavour displaying great distinction. Great finish, very fresh.

Specificity: vinified with 30% of new oaks.

Consumption advice: It will match fish, shellfish (raw and cooked), white meat and poultry in a cream sauce.

Accommodation temperature: 12-14°.

Ageing: 4 years.

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