



# POUILLY-FUISSÉ

## CUVÉE "HORS-CLASSE"

**GRAPE VARIETY:** 100 % Chardonnay

**LOCATION:** Village of Solutré-Pouilly

**SOIL:** Cretaceous sedimentary rock, clayey-limestone type soil

**SPECIFIC FEATURE:** A confidential cuvée of 6 new oak barrels. Oak trees from high forests with light and medium toast

**VINIFICATION:** Manual harvesting, pressing in whole bunches. The juices come from our Vieilles Vignes Cuvée. After must settling, clear juices are transferred into barrels for alcoholic and malolactic fermentation. The wines are then aged on fine lees in barrels. Stirring interval is adapted to the vintage's characteristics. Final blending occurs one month before bottling, with light filtration and fining, if necessary.

**TASTING:** This powerful cuvée expresses the generosity of a fully ripe Chardonnay. Complex and stunning, it suits new barrels perfectly, bringing a touch of vanilla and toast to the wine. An outstanding combination underlined by a nice acidity and overripe character.

To be served at 12°C with cream-based recipes, foie gras or aged comté cheese.

The embodiment of great Burgundy white wines. To drink just for pleasure!



MAISON AUVIGUE

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