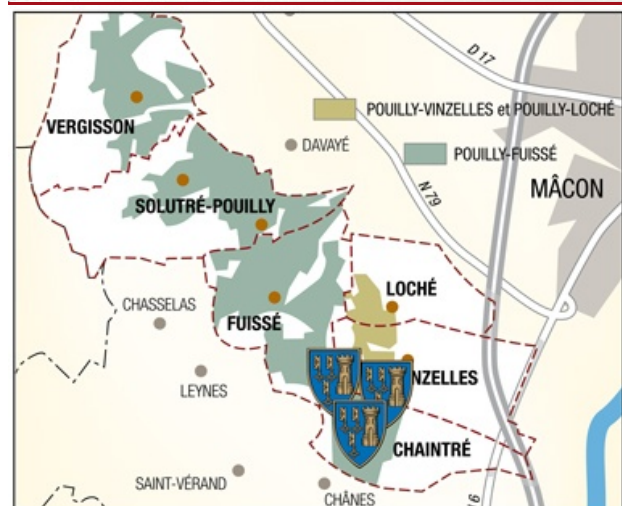
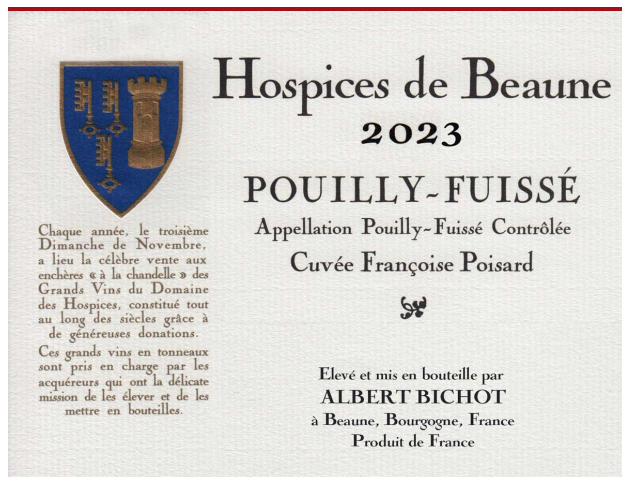


# POUILLY-FUISSÉ EN PRIMEUR

A FRUIT-DRIVEN AND SUPERBLY-CRAFTED CHARDONNAY. PERFECT BALANCE BETWEEN INTENSITY AND AROMATIC PLEASURE



## TASTING

We have been seduced by this wine in the generous and sunny 2023. These adjectives fit this cuvée very well! Deep yellow colour. The nose is a pleasant cocktail of typical Chardonnay from Burgundy (lemon, grapefruit) and yellow stone fruits (peach, fresh apricot). Then a crisp and generous palate follows, with the right balance and typical Pouilly-Fuissé roundness. A wine-lover and food-lover delight !

- [Discover vintage 2023](#)

## FOOD MATCHING

Enjoy on its own at the aperitif, with a few toasts of smoked salmon or dices of mountain cheese (comté). A spinach salad with chopped walnut, seabass filet or dry goat cheese will be a perfect match!

## TERROIRS

Les Plessys 0.58 ha.,  
Les Robées 0.53 ha.,  
Les Chevrières 0.4 ha.

## KEY INFOS

Region: Mâconnais  
Village: Pouilly-Fuissé  
Level: Village  
AOC: Pouilly-Fuissé  
Grapes: Chardonnay  
Color: White

## HISTORY

The Domaine acquired these vineyards in 1994 and 2012 thanks to Françoise Poisard's bequest. The vines are located in Chaintré to the south of the appellation, the majority being 35 to 90 years old. There are 5 plots: Les Plessys gives round and powerful wines, while Les Robées and Les Chevrières give wines of perfumed fruitiness with considerable minerality. La Chatière and Haut de Savy are more richly structured.

## GO FURTHER

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Albert Bichot is a family-owned Maison de Bourgogne, the owner to more than 100 hectares of vineyards in Burgundy through several iconic estates. We are the #1 buyer at the Hospices auction thanks to a specific know-how in the selection, bidding and ageing of the prestigious wines from this unique estate. Since 2009, our website [www.hospices-beaune.com](http://www.hospices-beaune.com) allows wine lovers to buy online and live an exceptional experience.

