Saumaize-Michelin

Pouilly-Fuissé 2024



WHITE STILL WINE | FRANCE | BURGUNDY

TASTING NOTE

Bright aromas of white peach, citrus/lemon peel, green apple and subtle hints of hazelnut, acacia, or chalky minerality. Taut, fresh and precise with a nervy or lively limestone acidity, balanced by white fruit, stone fruit and a clean, chalky, saline finish.

VITICULTURE

In the vineyard, there is a focus on maintaining the special characteristics and the soil microbes of the particular 'terroir'. Yields are controlled through winter pruning and debudding in spring. Maturity is optimized by manual intervention in the summer (stripping) to improve sunlight and the strength of the grapes.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	31826124
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.29
TOTAL ACIDITY	3.53g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	31826124