

Saumaize-Michelin

# Pouilly-Fuissé Ampélopsis 2023



WHITE  
STILL WINE



FRANCE



BURGUNDY



SUITABLE  
FOR VEGANS

## TASTING NOTE

Rounded, generous and heavily perfumed with pineapple and grapefruit, with tropical fruit and vanilla in the mouth and a final flourish of cleansing lemon rind.

## VITICULTURE

Hand harvested from steeply sloping, south and south easterly facing vineyards around the village of Vergisson, 12km to the South of Mâcon.

## VINIFICATION

The grapes are gently pressed in a pneumatic press. After letting the wines settle all the juice is placed in barriques where it undergoes alcoholic and malolactic fermentation. The lees are stirred regularly (batonnage) which adds to the overall complexity of the finished wine. The wine spends 8 to 11 months in barriques depending on the vintage.

## FOOD MATCHING

This full bodied white will compliment white meat in rich sauces, poultry (especially game), pork, veal or rabbit. Excellent with risotto, paella or chargrilled mediterranean vegetables.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	38586123
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	38586123