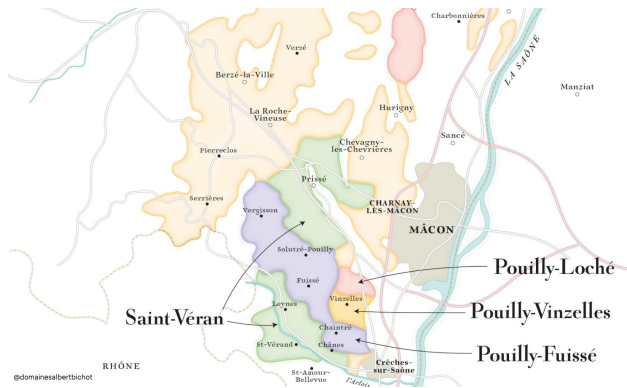


# POUILLY-FUISSÉ PREMIER CRU "AUX QUARTS" MAISON ALBERT BICHOT



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

## TERROIR

Shallow calcareous clay soil, considerable clay but pebbly

## PRESENTATION

Located in southern Burgundy, in the Mâconnais region, the Pouilly-Fuissé appellation stretches over the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré.

In 2020, following a long process of characterisation of the historic 'lieux dits', the appellation obtained the classification of a certain number of its Climats as Premier Cru.

Premier Cru "Aux Quarts" is located in the commune of Chaintré. Its location on a gentle slope at the top of the hillside, at an altitude of 270 metres, combined with its east-facing exposure, gives this wine a special elegance.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (20% new barrels) for about 10 months. Finished aging in stainless steel vats.

## TASTING

The bouquet reveals delicate notes of white flowers and citrus fruit with a touch of honey. Round and generous on the palate, it is balanced by a lovely freshness that gives it great elegance.

## SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years and more.

## FOOD PAIRINGS

Finely prepared fish and seafood

Grilled or stewed white meats and poultry

Recipe suggestion: crayfish risotto

