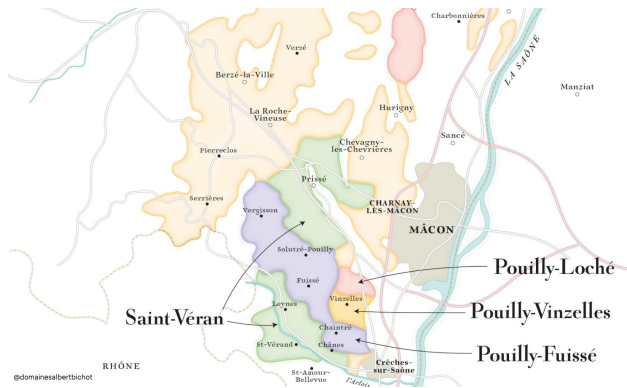


POUILLY-FUISSÉ PREMIER CRU "AUX QUARTS" MAISON ALBERT BICHOT



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

