



MOMMESSIN
FONDÉE EN 1865

POUILLY-FUISSE 2011

Appellation: Pouilly-Fuissé

Region: Pouilly-Fuissé, Solutré, Vergisson and Chaintré

Grape varieties: Chardonnay

Harvest: mechanical

Wine making : traditional – Fermentation at low temperature preserves the aromas followed by ageing on fine lees with gentle, regular lees-stirring ; the objective being to bring complexity and depth to the taste without unbalancing the ensemble.

Ageing : in vats

HISTORY

The appellation " Pouilly-Fuissé " was created by a decree of September, 1936. The vineyard recovers the slopes of the famous rocks of Solutré (prehistoric site) and Vergisson, dominating Mâcon and the plain of Bresse.

Burgundy grew famous for its wines under the rule of the Dukes of Burgundy who appreciated the wines made on the vineyards of the monasteries attached to the Abbey of Cluny, not far from Macon.

TERROIR

Clay-limestone soils which bring out the fullest expression of the Chardonnay grape. Different vineyards allow for a complexity in this wine with dominant clay hillsides giving richness and stonier vineyards on the plateaux giving a fresher style.

THE VINTAGE 2011 Generally speaking, the 2011 vintage was an early harvest because the grapes were picked in August – about 3 weeks earlier than usual. Summer drought could have been a problem but wet weather in July was beneficial to the vines (however not for the holiday-makers). The rainy period increased water levels in the soil and allowed the vineyards to recover to allow correct grape-ripening conditions during August.

WINE

Colour: Light golden to greenish yellow.

Nose: A floral bouquet with ripe apple and citrus fruit flavours.

Palate: A rich, silky mouth feel and a hint of almonds on a long smooth finish.

SERVICE

Pouilly- Fuissé should be served at 12 to 14°C which will bring out its full taste and aromatic qualities.

It goes well with shellfish, fish, quenelles, white meats in cream sauce, poultry, and sweetbreads.



BOURGOGNE

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