

BARTON & GUESTIER

DEPUIS 1725

POUILLY-FUISSÉ

Vin de Bourgogne
2024

PRODUCTION

Appellation Pouilly-Fuissé Contrôlée

Region: Situated in the southern Burgundy within the Macon sub region.

Grape Variety: 100% Chardonnay.

 Soil: Chalk and marls over a limestone bedrock.

 Continental climate with cold and dry winters and hot and sunny summers.

 Vinification: Pressing of the grapes before settling to obtain sufficient clarity – alcoholic fermentation between 20°C and 24°C / 68°F and 75°F – malolactic conversion in vats, racking and fining followed by an ageing on fine lees in vats.

Format Available: 75cl.

TASTING

 Bright yellow pale color with golden hue.

 Intense and elegant nose exhibiting white flowers such as jasmine and honeysuckle. Hints of ripe peach and baked apples. Nuances of butter and vanilla add complexity and finesse.

 Harmonious and rich palate with flavors of toast and ginger that deliver layers to this full-bodied chardonnay. Lengthy and floral finish.

 White meat, cod in creamy sauces, prawns risotto, comté cheese.
Best served between 10°C and 12°C / 50°F and 54°F.



Hautes Vignes

Our Pouilly-Fuissé vines grow on hills at the foot of the famous rocks of Solutré and Vergisson.

B&G



Health and Environment

Suitable for vegan

Enjoy our quality responsibly

www.barton-guestier.com

