



POUILLY-FUISSE

Domaine Desroches

Terroir

This domaine is situated upon solid plateaus of hard rock, combining several parcels of vineyards the total size is approximately 6 hectares (15 acres). The soil consists of argilo-limestone with a southeastern exposure at an altitude of 150m (500 feet) above sea level. The average age of the vines is 65 years, with moderate output rendering 45 hectolitres per hectare.

The Desroches family works together in the vineyards to conclude each harvest.

Varietal / Cepage

100% Chardonnay, white grape with white juice

Vinification

Traditional Burgundian methods are utilized. The grapes are hand-picked and sorted in bunches with strict controls of the temperatures during the entire winemaking process to the flavors and aroma's of the grapes.

Description

Beautiful gold with green reflections. A subtle nose with hints of flowers and white fruits. Refined, light yet elegant in the finish.

Food Pairing / Serving Temperature

Ideal with shellfish, lobster and pasta's and fish in white sauces.

Serve chilled around 7° and 10°C (46°F to 50°F) and best consumed from 1 to 5 years after bottling.



GRANDS TERROIRS & SIGNATURES

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Nouvelles valeurs, Plaisirs Nouveaux