

DORMY



Pouilly Fuissé 'Legend'

Grape: Chardonnay

Origin: Mâconnais, Burgundy

Age of the vineyard: 40-60 years

Cultivation: Biological agriculture

Vinification: Traditional, aging in stainless steel vats, aged for 12 months on fine lees

Aging potential: Up to 15 years

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

The best-known appellation of the Mâconnais by the cultivated surface (750 ha), Pouilly-Fuissé is dominated by the Rocks of Solutré and Vergisson, which, from their 500m altitude, majestically illustrates the geological movements that the region has undergone during the formation of the Alps following the collapse of the Saône plain. Rarely and notably in Burgundy, the appellation brings together 4 different villages with varied orientations and soils.

Dormy's Pouilly-Fuissé comes from vines located within the glacial circle (Jurassic) around the village of Fuissé, cradle of the appellation.

Tasting Notes

Under opulent features, this Pouilly-Fuissé has a full structure. The nose is rich and well opened, with notes of exotic fruits, white flowers and vanilla in the background. On the nose, nuances of hazelnuts and toasted almonds develop harmoniously combined with citrus fruits. Finesse and distinction define its palate which expresses a certain bitterness at the finish.

Food and Wine Pairings

Appetizer: Tuna tartare, foie gras, shrimp and avocado verrine

Starters: Salmon marinated with dill, carpaccio, salad, eggs, seafood

Main courses: Fish, sweetbreads, pan-fried scallops, Italian food, Asian food

Cheese: Alpine cheese (Gruyère, Comté...), aged cheddar, semi-soft cheese (Edam, Morbier...)

Opulence, power and elegance illustrate this Pouilly-Fuissé