



1678 - BOURGOGNE

HERVÉ KERLANN

Pouilly Fuissé

Unctuous & complex

The Vineyard

Annual production 2 000 bottles

Grape variety Chardonnay

Soil Clayey and chalky

Average Vine Age 40 years

Situation Vines are located next to the well-exposed hillside of “Roche de Solutré.”

Winemaking

Traditional vinification. Pressing, cold settling, barrel fermentation. Batonnage at early stage of ageing. After malolactic fermentation the wine is racked, lightly filtered and bottled before the next harvest.

Tasting Note

Color Golden yellow **Nose** Beautiful white fruit aromas that mix very-well with fine almond notes

Taste Highly aromatic wine especially distinguished by its elegance, unctuous body and long finish.

Food matching Shellfish - foie gras - poultry - cheese – steamed dishes - abalone

Serving Temperature 12°

An open door to iconic white wines of Burgundy

