Meurgey-Croses

Pouilly-Fuissé Vieilles Vignes

Vineyards: Appellation Village of the Mâconnais region (Saône-et-Loire), on the label this appellation may be followed by the name of the Climat of origin. Producing communes: Fuissé, Solutré-Pouilly, Vergisson, Chaintré. Total area under production: 760 hectares.

Grape varieties Chardonnay

Soil Limestone and clay

Alcohol 13%

Tasting notes

A white gold color. The bouquet has notes of quince, fruit jellies, toffee, and spices. Rich on the palate with notes of spice and caramel. Ideal as a pairing for shellfish and fish dishes, poultry, and goat cheeses.

Banville
Wine Merchants

www.banville wine.com

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