

Meurgey-Croses

Pouilly-Fuissé Vieilles Vignes

This wine is fully fermented in "Burgundian" barrels of 228 liters with a moderate use of new oak not exceeding 20%. The parcels on the climates of high Pouilly and very old vines are those housed in new oak barrels because their concentration and complexity fully benefit from the contribution of wood. A longer ageing, until bottling in summer, releases the expression of this great terroir.



Grape varieties Chardonnay

Alcohol 13.2%

Tasting notes

Ideal as a pairing for shellfish and fish dishes, poultry, and goat cheeses.

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Wine Merchants

www.banvillewine.com

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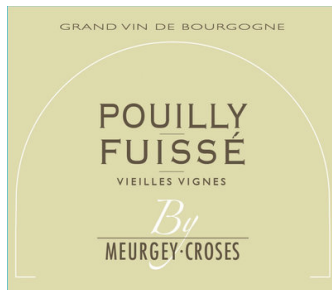
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