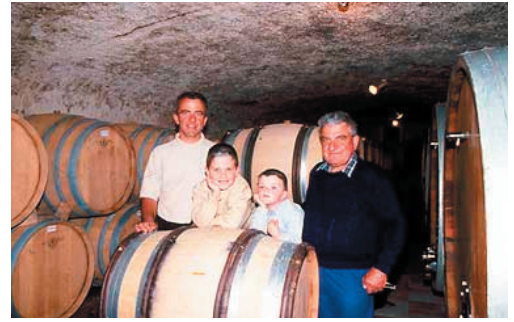
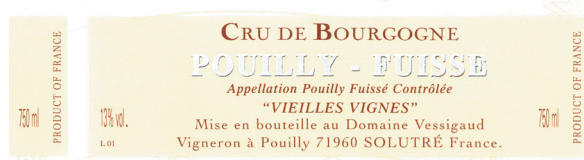


France-Bourgogne



Domaine Vessigaud Pouilly-Fuisse White

www.domainevessigaud.com

The VESSIGAUDS have been winemakers since the 18th century in Pouilly. Their estate is 11 acres (3 acres in Mâcon-Fuissé and 7 acres in Pouilly-Fuissé and 1 acres in St Anour).

Lucien VESSIGAUD and his son, Pierre, keep traditional agricultural and vinification process. One part of the vines is organically treated.

Wines from this domain are often rewarded in the “Concours Agricole de Paris,” the “Concours des Grands Vins de France,” and the Guide Hachette des Vins de France.

The vinification is conducted in foudre vats or barrels, in order to obtain a long fermentation process with natural yeasts. It produces full and elegant wines, with an outstanding balance between alcohol and acidity (low pH degree).

Varietals:

100% Chardonnay

Wine Description:

Elegant and refined, with super silky texture. With lime, honey, honeysuckle, spice and floral flavors.

Vignification Process:

Manual harvest. Traditional fermentation in oak barrels (2 or 3% new oak) with natural yeast. No filtering.

Food Pairing:

Lobster. Rich fish.

