

DOMAINE LEMONIER “QUINTESSANCE” 2015

GRAND VIN DE BOURGOGNE



2012

Pouilly-Fuissé

APPELLATION D'ORIGINE PROTÉGÉE

“QUINTESSANCE”

DOMAINE LEMONIER

THE PRODUCER

This estate has belonged to the Sangouard families since the end of the 18th century. Over the last generations, they have brought together their personal touch in order to develop the domaine. The domaine continues with this exceptional heritage continue the work of their ancestors while adapting the methods of our time, and using techniques in perfect osmosis with nature.

THE VINEYARDS

This Pouilly-Fuissé is made from grapes from one of the best vineyards in Vergisson : “Le Clos des Croux” ideally situated on the southern slopes under the rock of Vergisson.

GRAPES, VINIFICATION & AGING

100% Chardonnay

Blending of tanks and barrels. 1/3 of the wine is left in thermo-regulated tanks and 2/3 in 7-8 year old barrels for 10 months (until the wine is bottled in July)

TASTING NOTES & SERVING SUGGESTIONS

The nose is complex and reveals so much about the personality of the wine. It shows aromas of the minerality, of citrus and of gently toasted fruit. In the mouth, there are the flavors of the characteristic fossiliferous limestone terroir, perfectly balanced with the subtle toasty notes provided by the oak.

Pouilly-Fuissé is a wine for ageing. Thus, it is worth leaving it “forgotten” in the cellar from 3 to 10 years before tasting it.

It ideally partners seafood, white meats in cream sauce, and foie gras.