

















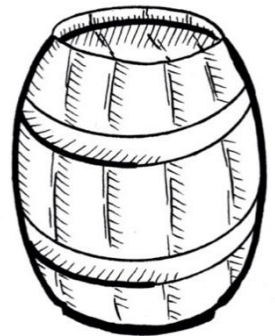


## 2017 Pouilly Fuissé, Domaine Simonin



	White		
	2017		Environmentally considerate farmer
	Ripe citrus		
	Buttered toast and ripe pear		Medium Complexity
	9 months		Ready to drink now, drink within 8 years
	Pouilly-Fuissé, Maconnais		
	Chardonnay		Old vines 70 years old
	Fish (sea bass)		13

The wine is made from extremely old vines, with an average age of 70 years. The grapes are picked by hand and then the wine is fermented and matured in oak barrels. Simonin looks to achieve the perfect balance between natural sugar in the grapes with acidity and purity of fruit. They use 100% natural yeasts for fermentation.



The vineyards are located in the very best part of the Maconnais (southern Burgundy) on the slopes of Solutré, near the village of Fuissé. This is a small family estate making the finest Macons around. Jacques and Dominique Simonin now run Domaine Simonin which was founded in 1803. Their vineyards are on clay and limestone soils with good altitude – these perfect natural conditions help to explain how the wines have such richness and concentration.

Pouilly-Fuissé can be too rich and honeyed without the necessary acidity and purity of fruit to balance it. No such problems here – a simply wonderful wine. Rich and concentrated yes, but overflowing with complex aromas and flavours of peach, lemon, toasted bread, acacia honey and so on.

