



# P. FERRAUD & FILS



## POUILLY-FUISSÉ

Appellation d'Origine Protégée

## DOMAINE FERRAUD L'ENTREROCHES



**Region** France / Bourgogne / Mâconnais

**Grape variety** Chardonnay

### Soil

Clay and limestone

### Tasting notes

This wine has a clear colour with nice golden glints. On the nose, this wine is very sharp and you may smell quickly some fresh hints. On the palate, the attack is surprising and goes on progressively. An initial small rustic taste fades quickly to wear the place to a great finesse. Its freshness and vivacity finally take over.

### Food & wine pairings

You may drink our Pouilly Fuissé Domaine Ferraud "L'Entreroches" as an aperitif. On a main course, it pairs perfectly with some types of fish such as john dory, sole, or zander. Or Shellfish like grilled lobster, white meat as a fatted chicken and cheese like Saint-Nectaire, Charolles or Comté.

**Serving temperature** 11 to 12 °C

**Ageing potential** Can be stored easily 4 to 5 years.

### Awards

- Bronze medal at the Decanter WWA 2018
- Bronze medal at the Grands Vins de Mâcon Contest 2018
- Gold Medal on the Gilbert & Gaillard Guide 2017



### Story

The Solutré and Vergisson hills (about 500 meters high) are the symbol of the Pouilly Fuissé designation. Pouilly Fuissé is generally known as "The King of Mâconnais". Situated on the village of Vergisson, the Domaine Ferraud 'L'Entreroches' estate has belonged to the Ferraud family for generations. It covers 4 hectares at the foot of two famous hills: the Solutré hill and the Vergisson hill. Many parcels make up this estate and are vinified separately in order to create, through the diversity of soils and exposures, blendings combining balance, subtlety and typicity.

