



P. FERRAUD & FILS



POUILLY VINZELLES

Appellation d'Origine Protégée

P. FERRAUD & FILS LE POINT DU JOUR



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Calcareous brown soil, siliceous

Tasting notes

This wine has a crystal clear and pale gold colour, with more sustained tones when the wine ages. On the nose, this wine is subtle with honey and white flower scents. On the palate, it leaves elegant fruit, hazelnut and sometimes game aromas.

Food & wine pairings

The Pouilly-Vinzelles "Le Point du Jour" pairs perfectly with fried sea fishes and river fishes such as trout or zander. That is where this wine is usually used in the traditional cuisine. It also does wonders with regional specialities such "bourguignon" snails, dumplings with pike (Quenelles de brochet), with andouillette and sauerkraut.

Serving temperature 11 and 13 °C

Ageing potential 5-6 years

Story

The Pouilly Vinzelles designation was recognized in 1940. It shares with Chaintré, a neighbouring vineyard part of the Pouilly Fuissé designation, the steep hill-side, facing east, that proudly overlooks the Saône and Bresse areas. Famous and renowned since the Roman era, Vincella (small vine in Latin) has kept the distinctive characteristics thanks to which this wine has become famous. The Maison Ferraud has played right from the start a key role in the promotion of the Pouilly Vinzelles designation.

