



# P. FERRAUD & FILS



## POUILLY-FUISSÉ

*Appellation d'Origine Protégée*

## P. FERRAUD & FILS DOMAINE FERRAUD L'ENTREROCHEs



**Region** France / Bourgogne / Mâconnais

**Grape variety** Chardonnay

### Soil

Clay - Limestone

### Vinification & ageing

Traditional

### Tasting notes

Its robe is clear with pretty golden glints. Its lively nose offers notes of freshness. In the mouth, the attack is surprising and increases crescendo. Its rustic appearance quickly fades away for a great finesse. Finally, its vivacity takes over.

### Food & wine pairings

Pouilly Fuissé "Domaine Ferraud l'Entreroches" can be enjoyed as an aperitif. It also goes well with certain fish (Saint Pierre, Sole or Pike perch), shellfish such as grilled lobster, or with meat (Poularde) and cheeses (Saint Nectaire, Charolles or Comté)

**Serving temperature** 10 to 12 °C

**Ageing potential** 4 to 5 years

### Awards

- Vint. 2020 : Silver Medal - International de Lyon 2021
- Vint. 2020 : Bronze Medal - Decanter 2021
- Vint. 2019 : Gold Medal 92 points - Guide Gilbert et Gaillard 2021
- Vint. 2019 : Commended - Decanter WWA 2020

### Story

Pouilly Fuissé, also known as "the King of the Mâconnais" combines finesse and typicity. Located in Vergisson, "Domaine de l'Entreroches" has belonged to the Ferraud's Family for several generations. It extends over four hectares, at the bottom of two famous twin rocks (Solutré and Vergisson) both rising to an altitude of 500 m.

