



# P. FERRAUD & FILS



## POUILLY-VINZELLES

Appellation d'Origine Protégée

### P. FERRAUD & FILS LE POINT DU JOUR



**Region** France / Bourgogne / Mâconnais

**Grape variety** Chardonnay

#### Soil

Limestone and siliceous brown

#### Vinification & ageing

Traditional

#### Tasting notes

Its pale, crystalline gold robe becomes more intense as it matures. Its nose has a subtle scent of honey and white flowers. Pouilly-Vinzelles leaves elegant aromas of fruit, hazelnuts - and sometimes even game - on the palate.

#### Food & wine pairings

Pouilly-Vinzelles "Le Point du Jour" is a great match with seafood dishes, fried fish and river fish (trout, pike-perch). Some specialities such as bourgignon snails, pike quenelles, andouillette and sauerkraut also pair very well with this wine.

**Serving temperature** 10 to 12 °C

**Ageing potential** 5 to 6 years

#### Story

The Pouilly-Vinzelles appellation was recognised in 1940. It shares with Chaintré (neighbour of Pouilly-Fuissé), the steep hillside, oriented to the east, which proudly dominates the Saône and Bresse rivers. Known and renowned since Roman times, Vincella (small vine) has given its specific characteristics that we love to the cru. From the very beginning of the appellation, Maison Ferraud has played an essential role in its enhancement.

