1676
Château de
La Chaize

POUILLY-FUISSE
2022

WINEMAKING PROCESS

Grape variety: Chardonnay
Parcel assembly

TECHNICAL NOTES

Ingredients : Grapes & sulphites
Calories : 90 kcal/12cl
Alcohol content : 13,35%
Total acidity : 3,13 g/L
SO2 Total : 44 mg/L

TASTING NOTES

Color : Boasting a beautiful pale gold color with some green highlights, this Pouilly Fuissé evokes the finesse and elegance of the clay-limestone terroirs of this great appellation of southern Burgundy.

Nose : On the nose, aromas of citrus and white fruits mingle with notes of acacia and almond, olfactory markers typical of the appellation.

Palate : The palate, precise and voluminous, is imbued with great freshness and helps to counterbalance a certain power linked to a warm and sunny vintage.

Service temperature : 11°C / 52°F



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