



Thierry Drouin

POUILLY-FUSSÉ

Plaisance

100% Chardonnay

TERROIR



This cuvée is a blend of clay and limestone vineyards from the southern part of the appellation where grapes reach a high level of ripeness.



Harvested by hand, the grapes are transferred by gravity into a pneumatic press where the purest juice is gently extracted from the berries. After being decanted this juice is transferred into 600L french oak demi-muids for the fermentation and a one-year ageing on the finest lees. Depending on the vintage, malolactic fermentation and lees stirring can be part of the process.



TASTING & PAIRING

With its deep gold yellow colour, this wine will catch your nose with its aromatic power combining white flowers, exotic fruits but also almonds, hazelnut and subtle vanilla. On the palate, the round, creamy and ample body of the wine is dominated by the exotic fruits and the hazelnut flavours leading to a surprising and salivating salty finish that makes it hard not to refill the glass straight away. Drink within 3 to 10 years.

It can be appreciated with an aged blue cheese, thaï ginger chicken or seafood platter.