

Jean Arthaud Pouilly Fuisse

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France - Burgundy - Pouilly Fuisse

Located in the south of the Mâconnais region, the Pouilly Fuissé AOP covers four communes. Its patchwork of Climats produces white wines that are well suited to fine cuisine. Our Pouilly Fuissé comes from vines nestling between the Roche de Solutré and the Roche de Vergisson. It combines the firm crispness created by the limestone soils with the smoothness derived from the more clay rich soils to produce a well rounded wine.

Fruity aromas of peaches, lemons and Granny Smith apples interwoven with lighter notes of jasmine and acacia. Mineral and buttery overtones subtly round off the bouquet.

Specifications

Appellation	Pouilly Fuisse
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	between 30 and 40 years old
Agricultural Practices	Sustainable
Soil type	Limestone and marl limestone formations on gentle slope at 450 meters above sea level.
Vinification	Part of the wine was fermented in barrels (with Malolactic fermentation) and the other part was fermented in stainless steel tanks at controlled temperature. The wine that was fermented in oak was also aged in French oak barrels for 10 months. The wine is a blend of the wine aged in stainless and the wine aged in barrels. Slight filtration before bottling.
Production	1,000 (9-liter cases)
Pairings	Enjoy with a Bresse chicken with morel mushrooms, veal stew or prawns in a curry sauce.



Codes, Weights and Measures

UPC	7 84585 03139 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03139 6
Case Weight	34
Cases/Pallet	55

Layers/Pallet	11
SRP	\$ 55.99 USD 750mL Bottle

Reviews and News

2022 Jean Arthaud Pouilly-Fuissé - 91 PTS - WE