

# Louis Max<sup>👑</sup>

*Singulier depuis 1859*

## POUILLY FUISSE VIEILLES VIGNES

### TERROIR

The vineyard of Pouilly Fuisse covers steep slopes, on hillsides around the emblematic Rock of Solutré and Vergisson, in the south of Macon, on clayey limestone soils. The vines are over 30 years old.

### GRAPE VARIETY

100% Chardonnay

### WINEMAKING

Manual harvesting with grape sorting before the vinification.

Fermentation in stainless steel tanks, with maturation in oak barrels for 6 months.

### WINE TASTING

Beautiful yellow gold robe, with brilliant green reflections. Beautiful aromas of almonds, with a hint of minerality and citrus fruit.

Round in the mouth, with almond and herbal hints, a very harmonious wine, with a long finish.

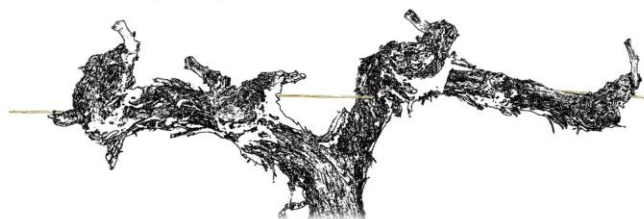
### FOOD PAIRING

Pairs well with shellfishes, poached fish dishes, or typical French food like Quenelles Lyonnaise or Cuisses de Grenouilles.

### SERVICE TEMPERATURE AND AGEING

Wine to be served chilled at 12°C / 54°F.

This wine is enjoyable on its first years, but will greatly improve after a few years of ageing, from 5 to 10 years.



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