



## DOMAINE FERRET Pouilly-Fuissé

REGION: France / Burgundy / Pouilly-Fuissé

The Pouilly-Fuissé is a blend of the best vineyard parcels with 10- to 35-year-old vines from the Fuissé amphitheater of limestone and clay soils. Each parcel is vinified separately to ensure the finest expression of the fruit. Half the wine is fermented in enameled tanks and half in used oak barrels.

### TASTING NOTE

Subtle notes include minerals, yellow fruits, flowers, fresh hazelnuts and spices, with an intense finish. The perfect equilibrium of this wine allows it to retain its vibrancy with age.

### FOOD PAIRING

Ideal with fish and shellfish.

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### POINTS OF DISTINCTION

- **After WW II, Ferret was the first domaine in Pouilly-Fuissé to move from bulk production to estate bottling, for greater quality.**
- **Over 42.5 acres of estate vineyards are among Pouilly-Fuissé's finest terroirs; 32.5 located in the Fuissé amphitheatre and 10 near the Roche de Vergisson.**
- **This area's clay and limestone soil is perfect for wines that are pure expressions of Chardonnay.**



“Wine is the most beautiful and noble form of expression.”

– AUDREY BRACCINI, WINEMAKER