

Pierre Meurgey

*Pouilly-Fuissé Vieilles Vignes*



This wine is fully fermented in "Burgundian" barrels of 228 liters with a moderate use of new oak not exceeding 20%. The parcels on the climates of high Pouilly and very old vines are those housed in new oak barrels because their concentration and complexity fully benefit from the contribution of wood. A longer ageing, until bottling in summer, releases the expression of this great terroir.

Grape varieties : Chardonnay

Vineyard age : 75 years old

Exposure : East, South-East

Alcohol : 13.2%

Tasting notes :

Ideal as a pairing for shellfish and fish dishes, poultry, and goat cheeses.

Press Notes

Wine Spectator

2016, 2015 90 points

James Suckling

2017 91 points

Wine Enthusiast

2018 90 points

2014 91 points

Wine & Spirits

2016 91 points

