



MAISON
Albert Brenot

DEPUIS 1849



It was only very recently in 2021 that 22 climates obtained the Premier Cru classification, representing an area of 200 hectares. The vineyard of PouillyFuissé is the most famous appellation of the cost of Mâconnais in the south part of Burgundy.



Chardonnay



Traditional with a control of the temperatures. The alcoholic and the malolactic fermentations are done in stainless vats.



Maturation in stainless vats during 10 months.



Clayey & limestone

TASTING

Limpid and brilliant, the slightly tinted pale gold colour has some green highlights.

The nose reveals, with elegance, the richness of the ripped fruits (final with some citrus aromas), some notes of hazelnuts and toasted almonds. The mouth is well balanced with some freshness.



To drink young.
Temperature of Service: 12-13°C.



Multiple agreements are possible with this Pouilly-Fuissé: From an elegant aperitif to a gastronomic accompaniment: it will be advised for all fishes (a salmon cooked with a sorrel sauce for example), cooked shells and shellfish, white meats and « fat chicken » prepared with cream and mushrooms for examples. Goes well with Mâconnais dry goat cheeses.