



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

POUILLY-FUISSÉ

APPELLATION D'ORIGINE CONTRÔLÉE

GRAND VIN DE BOURGOGNE

« *Opulent and Harmonious* »

❖ THE TERROIR

The vineyards are situated on the rocky terrain at the feet of landmarks of Solutré and Vergisson. This ground has limestone scree over Jurassic clay-limestone soil and the slopes form gaps in the abrupt hillsides. They are east and south-east facing at altitudes between 200 and 300 metres.

❖ GRAPE VARIETY

Chardonnay.

❖ WINEMAKING AND MATURING

Vinification takes place mostly in stainless steel vats with 15% in Burgundy oak barrels. Assembly is followed by maturing on the lees for 12 months.

❖ TASTING NOTES

Golden colour with white gold glints in the depths. The intense and complex bouquet presents a blend of pear and vanilla aromas. It is opulent and harmonious in the mouth with opening flavours of candied lemons.

❖ FOOD PAIRING

Fantastic with lobster and prawns. It will also pair beautifully with poultry, pork and veal dishes.

Serving temperature: 12°C.



Mis en bouteille à la propriété

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