

# DOMAINE GEORGES BURRIER

LOCATED IN THE HEART OF THE VILLAGE OF FUISSÉ,  
DOMAINE GEORGES BURRIER PRODUCES WINES  
WITH A PURE EXPRESSION OF THEIR 'TERROIRS'

## POUILLY-FUISSÉ



### TERROIR DESCRIPTION

We are in the South of Burgundy, in the Mâconnais region. Pouilly-Fuissé is situated where the contours become more marked, around the rocky cliffs of Vergisson and Solutré, on the slopes of Mount Pouilly and the Fuissé circus, on the Beauregard plateau and the heights of Chaintré.

Here the vineyard cover Jurassic clay and limestone soils, most often facing East and South East, between 200 and 300 meters of altitude. The Pouilly-Fuissé Appellation lies on 760 hectares.

The 3.60 hectares of Domaine Georges Burrier are located in the village of Fuissé, and mostly cover 3 single vineyards (climats): "Vignes des Champs", "Vers Cras" and "La Côte". The Domaine Pouilly-Fuissé comes essentially from an area called "Vers Chânes" on the heights of Fuissé, towards the village of Chaintré, where the cooler and older soils give fruity and perfumed wines.

### VINES AND VITICULTURE

100% Chardonnay – Average age of the vines: 40 years  
Low input viticulture. Yield control. Hand-picked harvest.

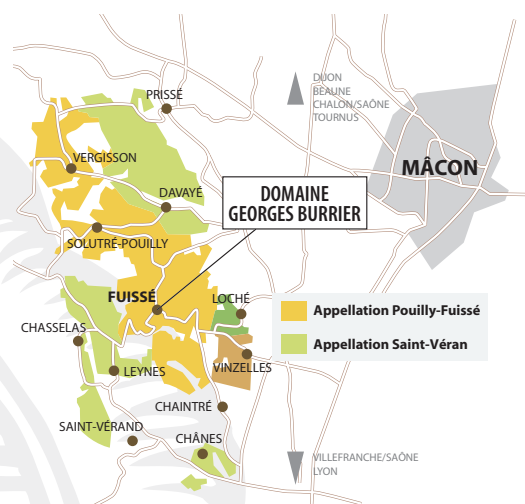
### WINEMAKING AND DESCRIPTION OF THE WINE

Picked at optimal maturity level the grapes are gently and slowly crushed with a traditional mechanical press in order to favour the antioxydants and polyphenols extraction. After a rigorous 'debourbage' (must settling) half of the cuvee ferments in 'Pièces' (228l burgundian barrels) and ages about 9 months. The rest of the cuvee ferments and is aged several months in temperature controlled vats. Our patient and natural winemaking methods favour the purity and the precision of the terroir expression.

When young this wine evoke white flesh fruits (pear and peach), and white flowers (acacia). The wine is fresh and mineral, balanced in mouth with honeyed hints and a citrus finish. This Pouilly-Fuissé is intended to be savoured rather young, within 2 to 5 years after bottling.

### FOOD MATCH

Serve between 12 and 15°C in fine crystal glasses. Our Pouilly-Fuissé will elegantly match with scallops, grilled fish, poultry and white meat in cream sauce and matured cheese.



Since 1945

## GEORGES BURRIER

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