Pouilly Fuissé Domaine Jacques Simonin

Region: Pouilly-Fuissé AOC, Burgundy, France

Established in the village of Vergisson, in the southern part of Burgundy, known as the Maconnais, in 1803, the estate has since been run by the same family. Jacques Simonin inherited it from his grandfather in 1981. Together with his wide Dominique, Jacques runs the property. The 'human-size' of their winery, allows them to operate and control the entire process, the viticulture through all of the vinification. The end results are impressive, and their Pouilly Fuisses, St Veran and Macon wines are elegant, smooth and refined.

Grape: 100% Chardonnay

Chardonnay is the only grape variety grown. It is cultivated on stony soil, with clay and limestone, and benefits from a great south-south east exposure. These great natural conditions give rich and full-flavoured wines.

The wine is made from several small vineyards around the domaine. Vines are 35-40 years old.

The grapes are carefully picked by hand.

The wine is vinified in both tank and oak barrels.

The natural vineyard management combines traditional ploughing with new farming methods such as growing grass between the vines to suppress the yield and also protect the soil from erosion.

This Chardonnay is yellow gold in colour with deep ripe aromas of white peach, fine herbs and blossom. Its flavours add ripe citrus fruit and earthiness along with a creamy rich mouthfeel. Soft, rich and full of oak and finesse.

Delicious with prawns and seafood, sushi, rich poultry, cheeses, and vegetarian dishes.

