Domaine JP Seve Pouilly-Fuisse Vieilles Vignes

Description:

A Chardonnay from Pouilly-Fuissé in the southern Mâconnais, made by Domaine Jean-Pierre Sève. The Vieilles Vignes bottling comes from older vines, which tend to produce smaller, more concentrated crops. The style is typically richer and more rounded than many unoaked Mâconnais whites, while retaining the freshness and mineral edge that make Pouilly-Fuissé such an appealing expression of Chardonnay.

Tasting notes:
Ripe apple, pear, lemon, white peach, hazelnut, subtle buttery notes

Allergens:
Contains sulphites.

Dish Pairing:

- Roast chicken
- Pan-fried scallops
- Creamy mushroom risotto
- Comté or mature Gruyère

Talking Point:

The Sève family have been making wine in Solutré-Pouilly for four generations. This cuvée comes from their oldest vines, averaging around 60 years of age, and is produced in relatively small quantities. It spends 10 months in French oak barrels, ranging from 228 to 500 litres, with time on fine lees. The oak is used to build texture and complexity rather than simply adding a strong woody flavour.