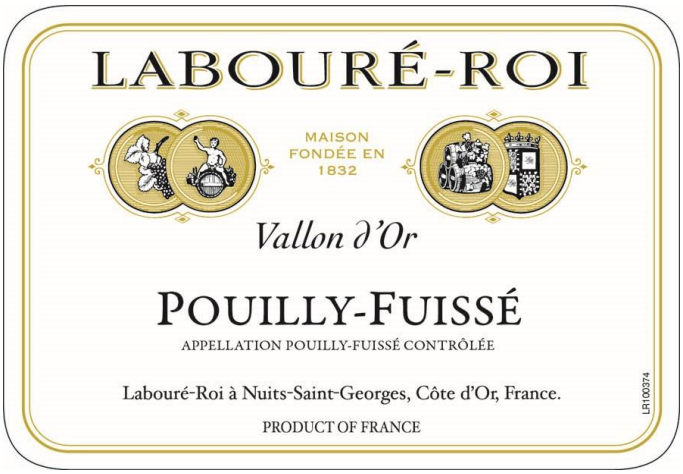
LABOURÉ-ROI

Depuis 1832

POUILLY-FUISSÉ 2016

- ✓ Nice pale golden color with emerald highlights.
- ✓ The nose, quite distinctive, reveals a delicate fruit aroma : white fruits (peach) and a mineral touch. Plenty of freshness.
- ✓ The mouth is harmonious, well balanced, the flavors are both mineral and fruity. A wine with very nice typicity, refined, elegant, and full of charm.
- ✓ Serve at a temperature of 12 to 14 °C .
- ✓ This wine can be opened now or kept in the cellar for the next three years.
- ✓ Alcohol content: 13% Vol.



- ✓ The Pouilly-Fuissé is a very pleasant wine to enjoy during the apéritif with almonds or salted snacks. Is also excellent paired with a tuna carpaccio, a grilled salmon with butter sauce, fish quenelles, mussels and fries, snails, oysters, white meats, a beef carpaccio, a terrine or aged goat cheeses.

FOUNDED IN 1832

IN NUITS-SAINT-GEORGES, CÔTE D'OR

Vintage:

"It's been a long time since winegrowers had not had to bear a long hard way to give birth to a new vintage. During the months of April, May and June 2016, they suffered the dramatic consequences of freezing, hail falls, downy mildew attacks, fears of powdery mildew, etc. Many are those who suffered very hard from these vagaries of the weather, to the point of sometime wishing that year ends as soon as possible and doubt of the future. Finally, July and then August and September, with the full sun, made forget a little of the trouble and return the morale in the vineyard.

In the South of the France and the Valley of the Rhone, despite some bad weather, the harvest is average in terms of volume but of good quality with concentrated red wines, rich and fairly well balanced. White wines have a little more suffered from this strong summer heat

In Burgundy, during the harvest, the vines were green but a lot, however, hid under their foliage, a lack of grapes. Burgundy this year still produces a small crop, even very small for some names (Chablis). But for saved vineyards and those who could enjoy a "push", the grapes were at the rendezvous, in good proportion. When the winemaker, this year of 2016, brought all the necessary care to this vine battered by successive storms and managed to bring the fruit to mature, so wines are of good quality. They are concentrated, with enough silky tannin, and have an acidic balance of good quality

It is therefore a year of "winegrower and winemaker", which will make a qualitative difference. This turbulence will not have been enough to begin our morale and we are proud to introduce you to the vintage 2016.

Grape Variety and Wine :

The Chardonnay is the grape variety of the Pouilly-Fuissé.

- ✓ At least 8000 feet/ha
- ✓ Pruning method know as « Taille à queue du Mâconnais » (Maconnais tail pruning).
- ✓ Manual harvest
- ✓ Yields of 48 hl/ha

Location:

The Pouilly-Fuissé appellation is situated in the south of the Maconnais' vineyards. It spreads across the villages of Fuissé, Solutré-Pouilly, Vergisson, and Chaintré. As soon as the incline increases, in the south of Mâcon, around the renowned rocks of Vergisson and Solutré, the vineyard of Pouilly-Fuissé, on clay-limestone soil from the Jurassic era, entirely covers the abrupt hills on little parcels of steep slopes. The harvest is of approximately 40 000 hl for 761 hectares of vines.

On banks of crinoidal limestone, the vineyard lies on the sides and at the base of the rocks on gravelly scree and clay-limestone soils dating back to the Jurassic period. Note also the clay soils on a granitic bedrock in the westernmost part of the appellation.

- ✓ Steep incline.
- ✓ Eastern, south-eastern exposure.
- ✓ Altitude of 200 m to 350 m.

Characteristics and assets:

Pouilly-Fuissé – Vallon d'Or.

In this southern region of Burgundy, with its world renowned prehistoric site, the hills and valleys are covered with golden colors in autumn.

LABOURÉ-ROI

Depuis 1832

Labouré-Roi

A family enterprise founded in 1832, Labouré-Roi is one of the most prominent wine merchants in Burgundy.

80% of its production is exported to more than 30 countries.

Labouré-Roi's reputation has gained international recognition thanks in part to its successful presence on numerous airlines and cruise ships. Labouré-Roi's wines are regularly selected during blind tastings for inflight service on prestigious airlines, to the great delight of their passengers.

Our Meursault 2007 was voted best white wine in the world at the International Wine Challenge in London.

Located in Nuits-Saint-Georges, the Maison Labouré-Roi has at its disposal, for its team of oenologists, some very advanced technical equipment. Its cellars can house more than thirteen hundred barrels and allow for the wines to age in optimal conditions. In order to select and offer the best quality wines, Labouré-Roi works in partnership with various other winemakers.

QUALITY PROCESS – CERTIFIED BRC AND IFS

BASED ON A HACCP STUDY

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