



Wijnfiche

**Domaine Thibert – 37,5 cl | Pouilly-
Fuissé
France (BOURGOGNE MACONNAIS) –
2017**

Domain

Dom. Thibert

The domain is 22 hectares. The average age of the vines is 40 years. The domain is characterized by a low efficiency, namely 40 to 60 hl / ha. The annual production is 120,000 bottles, with a manual harvest. The semi-continental climate is influenced by the Atlantic Ocean. A spring with regular rain, a long warm sunny summer, a mild autumn and a long cold winter. It can still freeze in early spring. Heavy rain and hail showers can also occur. The calcareous substrate contains marl and clay.

Vinification

The wine is stored on its lees in stainless steel cuves and in wooden barrels of which 20% is renewed every year. There is a minimum of filtration.

Taste

In the nose light minerals, fruity and refined with a light wood touch. In the mouth a powerful starter, fresh acids and butter. It is a full-bodied wine with lots of ripe fruit (peach) that is elegantly supported by the wood. After some evolution, subtle minerals are added, making this wine, together with soft acids, one of the best Burgundies in the final. This wine comes into its own after 2 to 3 years of evolution in the bottle.

Food pairing

Sweetbread | Scallops | Fish - Baked in butter

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): "+ 5-7"

Serving temperature: 9°C

Taste profile: Complex with oak

