

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NORPFU	Domaine Normand	France	Burgundy
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	14%	12 months	Cork



Background

Domaine Normand is a 32 hectare estate in the Mâconnais region run by husband and wife team, Alain and Sylvaine Normand. The vineyards are spread over Solutré, Chaintré, Prissé and La Roche Vineuse, with a few vines planted in Saint-Véran. With a focus on environmentally-friendly viticulture, Alain and Sylvaine highly respect their individual terroirs and make their wines as naturally as possible. The Mâconnais region takes its name from the town of Mâcon and is Burgundy's most southerly viticultural area. The topography sees gentle rolling limestone hills with a top layer of clay. Mâcon gained AOC status in 1937.

Winemaking

The grapes are harvested from 30 year old vines. They are gently pressed in a pneumatic press before undergoing a long fermentation using natural yeasts. The resulting wine is aged for 12 months in oak barrels.

Tasting & Pairing

Refined aromas of rich citrus fruit and apple blossom with flint-like mineral notes in the background. Complex citrus characters meld with hints of smoke on the palate. Rich and creamy in texture with a perfectly balanced acidity.

Pairs well with seafood, such as prawns and lobster. Also, with chicken or veal. This Pouilly- Fuissé also complements spicier dishes very well such as Moroccan tagines and South East Asian dishes.

Sustainability & Extra Information

Vegetarian, Vegan

Not organic, but they are a very conscientious winemakers.