

Mattia Cianca

ABOUT
BARTON & GUESTIER
POUILLY-FUISSÉ

“ Creaminess
and roch
salt
minerality...



Mattia Cianca
ITALY

- + Best sommelier of Italy 2019
- + Best Sommelier of Australia 2017

The wine shows its vibrant and healthy deep straw yellow colour with hints of gold, fairly viscous appearance.

The first nose combines crushed pecan nuts and candied lemon zest with mild notes of whipped cream and butter.

After aeration a floral note appears in the form of dried chamomile and the wine continues to evolve with aromas of ripe yellow peach, honeydew melon, dried banana and sandalwood.




On the palate the wine is dry and refreshing despite its firm and warm structure, the yellow fruit carries through with more creaminess and rock salt minerality. Long and dry finish, perfect to be enjoyed on its own as an aperitif or with French dish Poulet Gaston Gérard, Italian dish Buffalo Mozzarella, thyme and pearl of pesto salad.


To be served at 10°C in a Zalto universal glass. "

MORE INFORMATION

 Chalk and marls

 Continental climate with cold and dry winters and hot and sunny summers

 100% Chardonnay

 Ageing on fine lees in vats



BARTON & GUESTIER
POUILLY-FUISSÉ
Hautes Vignes
APPELLATION POUILLY-FUISSÉ CONTRÔLÉE
GRAND VIN DE BOURGOGNE