



ORIGIN :
Mâconnais, France

GRAPE-VARIETY :
Chardonnay

WINE AGE
45 to 70 years.

SOIL :
Limestone and marly- limestone formations.

FERMENTATION :
The primary fermentations take place in small wooden tuns (17 to 30 hl.). The length of this phase varies: it can take several weeks or even several months. This is a very important period, when the wine acquires most of its character (aromas, fruit).

POUILLY FUISSÉ

SITUATION

Stretching over 750 hectares, the Pouilly Fuissé appellation produces about 40,000 hl (that is 444,000 cases.) per year. The appellation is shared by four communes: Chaintré, Fuissé, Solutré-Pouilly and Vergisson. TRENEL selects its cuvée from a vine-grower at Pouilly.

TASTING

Brilliant pale gold. Nose of exotic fruits (passion fruit). This impression is confirmed by the frank, generous palate with its complex aromas of fresh butter, fern and lemon verbena. A harmonious, supple Pouilly Fuissé with a pure, long finish.

HOW TO DRINK AND SERVE

Serve at 8 ° to 12° C as an aperitif or throughout the meal. It goes beautifully with white meat, chicken in cream sauce, fish and shellfish and even goat's cheese.



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