



TRENEL
BENE FACIT ID QUOD BENE AMAT

OUR REMARKABLE « CLIMATS »



POUILLY- VINZELLES CLIMAT « LES QUARTS »

Situation

Situated in the South of Saône-et-Loire, near Mâcon, Pouilly-Vinzelles is produced in 2 villages and here on a single plot. The vineyards are still under the influence of the Rock of Solutré with the presence of limestone from the Jurassic era. Chardonnay is the only authorised grape variety and it offers here a unique wine, unlike any other in Burgundy.

Tasting

Bright, with remarkable clarity and brilliant golden hues. An intense bouquet, with aromas of stonefruits such as apricot and peach and a hint of citrus fruits present also. The palate is dense and rich with aromatic fruit perfectly balanced with a clean acidity, that brings freshness and a persistent finish.

How to drink and serve

Serve between 11° to 13°C with roast chicken or grilled seafood, or even better with an aged Comté. Can be drunk young but will benefit from 5 to 10 year's careful cellaring.

Origin

Mâconnais, France

Grape Variety

Chardonnay

Age of the vines

55 years

Soil

Limestone, chalk and clay

Wine-making

Light settling, immediate casking, indigenous yeasts, temperature maintained between 20° and 21° to give opulence and structure to the wine. Full malolactic fermentation. Ageing in French oak barrel for 12 months.

