



POUILLY FUISSÉ

Situation

Located in the south of Mâconnais, the Pouilly-Fuissé appellation stretches on 4 communes. Patchwork of soils, it produces gastronomic white wines.

Trénel's Pouilly-Fuissé is produced on parcels nested between the rocks of Solutré and Vergisson. It marries the brightness of the limestone with the roundness of the clay to create a complete wine. Sophisticated but accessible, it will satisfy both novices and connoisseurs.

Tasting

This elegant wine presents a brilliant gold color and fruity aromas of peach, lemon and green apple. This bouquet is completed with lighter notes of jasmine and acacia as well as buttery and mineral hints.

The minerality, character of the limestone terroirs, is the backbone of this wine. The clayey soil of Pouilly gives it its fruity aspect and amplitude. The product of this blend, crisp and full-bodied at the same time, has a long saline finish and a high level of refinement, hallmark of the Pouilly-Fuissé Trénel.

How to drink and serve

Serve at 10° to 12° C throughout the meal. It goes beautifully with a Bresse chicken with morels or a blanquette de veau. Try it on salmon sashimi or prawns with curry for an exotic pairing.

To drink within 5 to 10 years.

Origin

Mâconnais, France

Grape variety

Chardonnay

Age of the vines

45 to 60 years

Soil

Limestone and marly-limestone formations

Wine-making

The fermentations take place in steel tanks or oak barrels (25% of the volume). We limit the use of oak to let the wine fully express its terroir.

