



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

POUILLY-FUISSÉ



Appellation:
AOP Pouilly-Fuissé

Grape variety:
Chardonnay

Located in the south of the Mâconnais region, the Pouilly-Fuissé AOP covers four communes. Its patchwork of Climats produces white wines that are well-suited to fine cuisine. Trenel's Pouilly-Fuissé comes from vines nestling between the Roche de Solutré and the Roche de Vergisson. It combines the firm crispness created by the limestone soils with the smoothness derived from the more clay-rich soils to produce a well-rounded wine.

Soil:

Limestone and marl-limestone formations.
Gentle, south-facing slope at an altitude of around 450 metres.

Vinification:

Light settling then fermentation with native yeasts at a controlled temperature in stainless steel vats as well as new and old oak barrels (30%). 100% malolactic fermentation. Light filtration.

Tasting notes:

Appearance: A bright, golden hue.

Nez: Fruity aromas of peaches, lemons and Granny Smith apples interwoven with lighter notes of jasmine and acacia. Mineral and buttery overtones subtly round off the bouquet.

Palate: Elegant, soft and underpinned by a lovely freshness created by the wine's acidity and minerality. The wine is beautifully expressive and well-balanced.

Serving suggestion:

Serve between 10-12°C. Ageing potential of 5 to 10 years.

Food wine pairing: Enjoy with a Bresse chicken with morel mushrooms, veal stew or prawns in a curry sauce.



VINS DE
BOURGOGNE