



## COLLOVRAY ET TERRIER POUILLY FUISSE “VIEILLES VIGNES”

- Terroir:** This area is the most prestigious of the Maconnais region. The vines are more than 50 years old; south- east exposed and situated on the Vergisson rocks. Our largest vine is situated at the Lieu Dit “La Roche”. The maturation of the grapes is long and late and permits to obtain wines with fine aromas, lively and with a round and structured mouth.
- Grappe :** Chardonnay 100%
- Vinification:** The grapes are delicately pressed with a pneumatic press and the must is clarified at low temperature. The wine making process is only made in oak barrels (30% news). The malolactic fermentation is achieved and we regularly steer the lees until April-March.
- Ageing:** In barrels until April-May
- Tasting notes:** A lot of elegance in this wine. The nose is mineral with a beautiful fruits expression. The mouth is well balanced, fine and round with generosity. The final is lively and intense, it’s better to taste this wine after 6-12 month bottling.
- To served with:** This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but can be served on a creamy chicken.
- Packaging:** Traditional burgundy bottle 0.75l.  
Natural cork  
Cardboard: 12 laying bottles