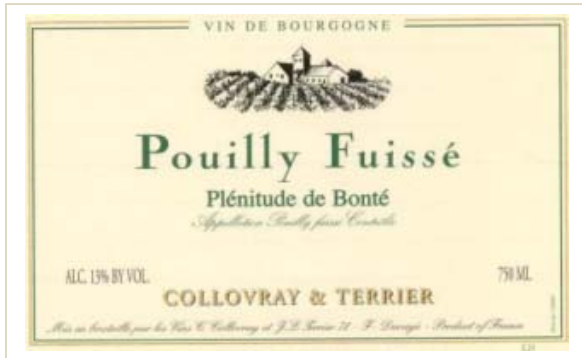


## COLLOVRAY TERRIER POUILLY-FUISSE “PLENITUDE DE BONTE”



### TERROIR

This area is the most prestigious of the Mâconnais region. The vines are more than 50 years old; south-east exposed and situated in the village of Fuissé Pouilly and Vergisson. This vines selection had been made strictly in order to obtain a rich, balanced and full bodied wine. The Fuissé vines bring flowers aromas, Pouilly bring the power and Vergisson the minerality. The vines are aged and situated on well sunny rocky slope. The name of the wine comes from an old French expression which says that grapes should be harvested at the height of goodness, that is to say when the grapes are completely ripe and good.

**GRAPES VARIETY** Chardonnay

### VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done entirely in barrels, 30% new. After alcoholic and malolactic fermentations we age our wine on fine lees until April / May.

### TASTING NOTES

A lot of elegance for this wine with fresh fruits aromas and lightly woody. The nose is mineral, fruity and lightly wooded. The mouth is full bodied, well balanced, and aromatic with generosity. The final is long, intense with elegance and finesses. It's better to taste this wine after 6-12 month bottling

### MATCHING WINE AND FOOD

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 or with goat cheese.

### PACKAGING

Traditional burgundy bottle of 0.75l./Natural cork/Cardboard of 12 bottles

