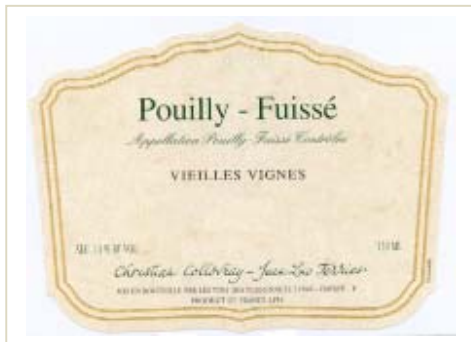


COLLOVRAY TERRIER POUILLY-FUISSE “VIEILLES VIGNES”



TERROIR

This area is the most prestigious of the Mâconnais region.

The vines are between 60 to 90 years old; south-east exposed and ideally situated on the Vergisson rock, Pouilly hamlet, Solutré and Fuissé villages. These selections of old tiny sections allow us to obtain wines with fine aromas and with a round and structured mouth.

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 in this wine. The nose expresses a mineral complexity and beautiful fruits. The mouth is well balanced, structured and round with generosity. It is delicate and precise as a lace of Calais.

The final is lively and intense ...

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

