



**COLLOVRAY ET TERRIER POUILLY FUISSE
“PLENITUDE DE BONTE” 2004**

- Terroir :** This area is the most prestigious of the Maconnais region. The vines are more than 50 years old; south- east exposed and situated in the village of Fuissé, Vergisson and Fuissé. This vines selection had been made strictly in order to obtain a rich, balanced and full bodied wine. The Fuissé vine bring flowers aromas, Pouilly bring the power and Vergisson the minerality. The vines are aged and situated on well sunny rocky slope.
- Grape :** 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 May-June
- Ageing :** In barrels 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.
- 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 and spicy food .