



2022 Pouilly-Fuissé

(Trey-nel Poo-yeé fwee-SAY)

Mâconnais/ AOP Pouilly-Fuissé

Maison Trénel has always sought authenticity. Authenticity of the fruit, authenticity of the terroir. The purest expression of their origins. Born from a love of its land with its Burgundy traditions. Because we can only succeed at what we know well.



Winemaker Notes

The wine is bright, with remarkable clarity and brilliant golden hues. This elegant wine presents a brilliant gold color and fruity aromas of peach, lemon and green apple. This bouquet is completed with lighter notes of jasmine and acacia as well as buttery and mineral hints.

The minerality character of the limestone terroir, is the backbone of this wine. The clay soil of Pouilly gives it its fruity aspect and amplitude. The product of this blend, crisp and full bodied at the same time, has a long saline finish and a high level of refinement, hallmark of the Trénel Pouilly-Fuissé .

Vineyards

Located in the south of Mâconnais, the Pouilly-Fuissé appellation stretches on 4 communes' patchwork of soils. It produces gastronomic white wines. Trénel's Pouilly-Fuissé is produced on parcels nestled between the rocks of Solutré and Vergisson. It marries the brightness of the limestone with the roundness of the clay to create a complete wine. Sophisticated but accessible, it will satisfy both novices and connoisseurs.

Vintage Conditions

A cool, ideal winter followed by a chilly spring which averted late spring frosts, yet summer was blazing, resulting in early vine maturity, concentrated berries and lower yields.

Winemaking

The fermentations take place in steel tanks or oak barrels (25 of the volume) The use of oak is limited to let the wine fully express its terroir.

Grapes

100% Chardonnay

Alcohol by Volume

13.0%

Age of Vines

45 – 60 years dependent on the parcel

Aging Potential

Drink within 5 to 10 years.

Food Match

Serve between 10 ° to 12°C throughout the meal. Pairs beautifully with chicken with morels or French veal stew.