



## 2019 Pouilly-Vinzelles

### Climat 'Les Quarts'

*Mâconnais / AOC Pouilly-Vinzelles*

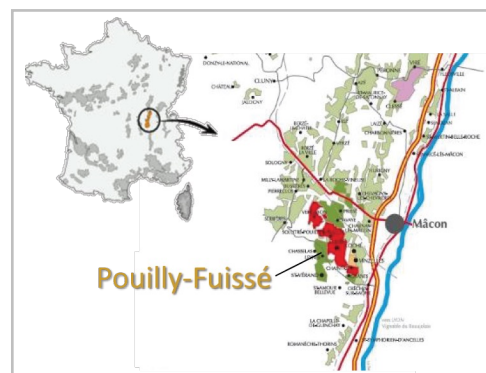


#### Winemaker Notes

The wine is bright, with remarkable clarity and brilliant golden hues. The nose has an intense bouquet, with aromas of stone fruits such as apricot and peach and a hint of citrus fruits present also. The palate is dense and rich with aromatic fruit perfectly balanced with a clean acidity, that brings freshness and a persistent finish.

#### Vineyards

Situated in the South of Saône-et-Loire, near Mâcon, Pouilly-Vinzelles is produced in 2 villages on single-vineyard sites. The vineyards are still under the influence of the Rock of Solutré with the presence of limestone from the Jurassic era. Chardonnay is the only authorized grape variety and it offers here a unique wine, unlike any other in Burgundy.



#### Grapes

100% Chardonnay

#### Winemaking

Light settling, immediate casking, indigenous yeasts, temperature maintained between 20° and 21° to give opulence and structure to the wine. Full malolactic fermentation. Ageing in French oak barrel for 12 months.

#### Alcohol by Volume

14.0%

#### Ageing Potential

Can be drunk young but will benefit from 5-10 year's careful cellaring.

#### Food Match

Serve between 11° to 13°C with roast chicken or grilled seafood, or even better with an aged Comté.