



POUILLY-FUISSÉ 2007 "2 Terroirs"

Grande Exception Monternot

Age of the vines: 50 years on average

Surface area: 1.23 hectares

Location: Chaintré and Vergisson

Appellation: Pouilly-Fuissé

Soil type: clay-limestone

Varietal: Chardonnay

Harvesting: by hand on 9 September 2007

Vine density: 8,000 vines / ha, trellised

Vinification: thermo-regulated, at low temperatures (18°C to 20°C).

Ageing: 80% in oak barrels, 20% in stainless steel tanks
11,230 bottles



History

The "Pouilly-Fuissé" AOC was created by decree in September 1936. The vineyards cover the slopes of the famous Solutré Rock (a prehistoric site) and Vergisson Rock, overlooking Mâcon and the Bresse plain.



Terroir

The vines are planted at an altitude of between 250 and 350 metres in small, steep cirques that face east/south-east. The clay-limestone soil dates back to the Jurassic period.



Wine

Visual: beautifully intense yellowish gold.

Nose: rich and intense with aromas of butter, well-integrated oak, and apricot.

Palate: a powerful wine with a great deal of finesse. Lovely complexity with flavours of apricot and toast. This wine gradually reveals all of its roundness and fullness. The finish is long with a touch of lime. A remarkably well-balanced wine.



Food and wine pairing

This wine is the perfect match for white meats, such as roasted quail. Serve well chilled, between 10 and 12°C.

This wine may be enjoyed in its youth or cellared for 2 to 5 years.

