



## POUILLY-FUISSÉ 2006

### « 2 Terroirs »

#### Grande Exception Monternot

Surface area : 1,23 hectares  
 Location : Chaintré et Vergisson  
 Age of the vines : 50 years on average  
 Appellation : Pouilly-Fuissé  
 Soil type : Clay and limestone  
 Varietal : Chardonnay  
 Harvesting : Manual  
 Vine density : 8000 vines/ha, trellised  
 Vinification : Thermo-regulated at low temperatures (18°C to 20°C)  
 Maturing : 65% in oak barrels and 35% in stainless steel tanks



#### **History**

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



#### **Terroir**

The vineyards are located on sloped cirques facing east and south-east, at altitudes of between 250 and 350 metres. The soil is a mixture of clay and limestone from the Jurassic period.



#### **Wine**

**Colour** : Very beautiful golden yellow intensity  
**Nose** : Rich, intense nose with buttery notes and perfectly integrated oak, hints of dried fruit and dill.  
**Palate** : A very appealing wine with complex notes of toast and vanilla, round and full-bodied. Extremely long finish with notes of hazelnut and confectionery.



#### **Serving suggestions**

This wine goes wonderfully with white meats, chicken in cream sauce, goat's cheeses.  
 It is pleasant to drink while young, but may be kept for 2 to 5 years.  
 Serve chilled, between 10 and 12°C.

