

BEAUJOLAIS



POUILLY-FUISSE 2009

“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 5 September 2009
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
10,660 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: attractive golden robe
Nose: floral and vanilla, grilled and then white flowers
Palate: acidulous attack first, this wine is light wooded mixed to the terroir's minerals. There are also notes of citrus and exotic fruits. A well-balanced wine.



Food and wine pairing

This wine is the perfect match for fishes, shellfishes, white meats and cheeses. Serve between 10 and 12°C.
This wine may be enjoyed in its youth or cellared for 2 to 5 years.