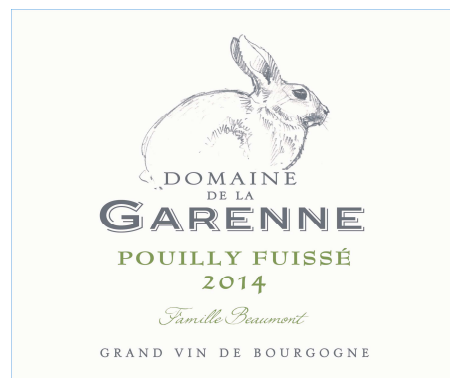




POUILLY-FUISSÉ 2014

Located in the heart of the Mâconnais on a southeast exposed hillside, the Domaine de la Garenne overlooks the village of Azé and spreads over 8 hectares (20 acres), all Chardonnay planted.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy – France
<u>Area</u>	Mâconnais
<u>Appellation</u>	Pouilly-Fuissé
<u>Type of Appellation</u>	Village – 0.61 hectare (1.54 acres)
<u>Vintage</u>	2014



➤ **TERROIR**

This cuvée comes from 2 plots:

- 'La Ruère' (0.46 hectare) in the village of Solutré. Southeast facing on a beautiful slope.
- 'Le Moule' (0.15 hectare) in the village of Pouilly, under the Premier Cru classification dossier.

➤ **WINEMAKING AND AGING**

Grapes are hand-harvested and pressed in a pneumatic press, static racking after 24 to 30 hours. The alcoholic fermentation and aging are made 100% in barrels among which 10% new barrels for 9 month. Malolactic fermentation is 100% realized. The wine is bottled in Burgundy Traditional bottles. The cork is marked with the estate's name and the vintage.

➤ **TASTING NOTES**

Lovely pale gold color with green tints.

The nose is intense with a great volume. It opens on white flowers aromas (acacia) and then fruits zests. Salty touch.

On the palate, nice freshness with an elegant mineral touch.

➤ **FOOD AND WINE PAIRINGS**

Our Pouilly-Fuissé 2014 will perfectly pair with fish in a sauce, grilles red meat and blue cheese.

➤ **SERVICE AND CELLARING**

It can be served from now at 11 à 13° C or cellaring for 3 to 5 years.