



# TRENEL

BENE FACIT ID QUOD BENE AMAT

## CLIMAT D'EXCEPTION

### POUILLY-VINZELLES

#### LES QUARTS



**Appellation:**  
AOP Pouilly-Vinzelles

**Grape Variety:**  
Chardonnay

Pouilly-Vinzelles is produced in the commune of Vinzelles, not far from Mâcon, and here, in its best Climat, "Les Quarts", which covers just 10 hectares. The vines are still influenced by the Roche de Solutré, with the presence of Jurassic clay-limestone elements in the soil. Chardonnay is the only permitted grape variety and, in this Climat, it produces a result quite unlike any other in Burgundy.

**Soil:**  
Clay-limestone on the surface with veins of quartz.  
East-facing.

**Vinification:**  
Pneumatic pressing followed by a light settling. Immediate transfer into barrels for fermentation with native yeasts at a controlled temperature of between 20-21°C to impart body and structure to the wine, which later undergoes a complete malolactic fermentation. Aged in French oak barrels (400 litres) for 12 months.

#### **Tasting notes:**

**Appearance:** A dazzling wine with a clear, bright, pale gold hue.  
**Nose:** An intense, highly expressive bouquet with fruity aromas of peaches and citrus. The wine's ageing process also comes through in the form of buttery and toasted bread notes and a fine reduction.  
**Palate:** This is a dense, opulent wine with a lovely acidity and minerality. These create a gorgeous freshness that makes for a long-lasting aromatic finish.

#### **Serving suggestion:**

Serve between 10-12°C. Ageing potential of 5 to 10 years.

**Idées d'accords :** Bresse poultry in a creamy sauce, Mediterranean-style roast octopus, Grilled avocado, grapefruit, pickled onions and lemon vinaigrette.

Appellation  
Pouilly-Vinzelles

