

# POUILLY-FUISSE

## *LES PLESSYS*

### 2023



"Les Plessys", climate of the appellation Pouilly-Fuissé is the selection of a parcel mainly composed of old vines.

An exceptional terroir that gives minerality to the final wine.

### COMPOSITION - PRODUCTION

**TERROIR :** Located on the east side of the village of Chaintré, the locality "Les Plessys" rises to 300 meters above sea level. Its terroir is composed of deep clay soils and brown calcics, benefiting from a continental climate and a southern exposure that give a real identity to this wine.

**GRAPE VARIETY :** 100% Chardonnay

**VINIFICATION :** Manual and mechanical harvest – Direct pressing – Settling – Low temperature fermentation (15°C). Ageing in concrete vats (70%) and oak barrels (30%) on fine lees for about 15 months.

### TASTING

Under a pale golden colour, the nose evokes the richness and minerality of its terroir. In the mouth, the finesse of the aromas blend harmoniously on a complex and elegant structure.

**APPEARANCE :** Slightly golden yellow

**NOSE :** Deep and frank, with vanilla and honey notes.

**MOUTH :** Structured and balanced, the subtlety of its aromas brings it complexity.

### SERVICE

**FOOD & WINE PAIRINGS :** Parsley snails and seafood.

**SERVING TEMPERATURE :** 12° - 13°

**AGING POTENTIAL :** 5 - 7 years



Alcohol abuse is dangerous for health. To consume in moderation.

