

POUILLY-VINZELLES

VILLA CANTRIUS

2023

This appellation, delimited in 1931 and recognized in 1940 is located south of the Saône-et-Loire and is installed on the same rocks of the Jurassic that crown the mountains of Mâconnais. It is much more confidential than its neighbour because it covers about fifty hectares.

COMPOSITION - PRODUCTION

TERROIR : Clay-limestone soils.

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest –Direct pressing –Settling –Low temperature fermentation (15°C) – maturing in vats on fine lees for about 8 months.

TASTING

A subtle entry with fine aromas of yellow peach, apricot and acacia for a complex aromatic bouquet. Finesse and distinction define the mouth thanks to a successful balance between consistency and acidity.

APPEARANCE : Pale yellow with green highlights

NOSE : Expressive bouquet of yellow fruits with floral and mineral accents.

MOUTH : Creaminess and greed are enhanced by a touch of minerality.

SERVICE

FOOD & WINE PAIRINGS : Dinner aperitif and dishes in sauce.

SERVING TEMPERATURE : 12°-13°

AGING POTENTIAL : 5 - 6 years

