



"FLORAL AROMAS, POWER, FOR A GENEROUS POUILLY-FUISSÉ".

TERROIR

The vines are located on sunny slopes facing south-east, in the heart of the village of Fuissé and the hamlet of Pouilly.

This selection was made in order to obtain a rich, balanced, powerful wine.

The vines of Fuissé bring a floral side to the wine, those of Pouilly bring power.

The name of the cuvée comes from an expression in Old French, meaning that a grape must be picked in Plenitude of Goodness: perfectly ripe and good.

POUILLY-FUISSÉ

PLÉNITUDE DE BONTÉ

100% CHARDONNAY

VINIFICATION

The harvest is carried out manually. After harvest, the grapes are loaded by gravity into pneumatic presses. The presses are slow and long in order to delicately extract the juices and thus preserve the aromatic finesse.

Then the musts are cooled and decanted and put directly into the barrels. The vinification takes place in wood (less than 10% new barrels). Depending on the vintage, malolactic fermentation is desired or not. The aging takes place on fine lees until early summer.

From picking to bottling, we limit the use of inputs such as SO2 as much as possible.

TASTING

Linden and acacia in bloom make an aromatic waltz in the glass. Then a fruity flavor of yellow nectarine takes over the palate. Carried out by a fleshy and creamy body, this really shows what maturity is, enhanced by the lingering calcareous and salty finish

PAIRING

We can recommend it with lots of flavors and spices, a terrine of frog legs, a pike in butter sauce, a cheese "soufflé", chicken breasts, morel crust, veal saltimbocca the duxelles of truffled mushrooms, risotto with artichokes and oyster mushrooms ...