

# COLLIN BOURISSET

DEPUIS 1821

## POUILLY-FUISSÉ

*Appellation d'Origine Protégée*

### Château La Vernalle

#### REGION

France / Bourgogne / Mâconnais

**GRAPE VARIETY** Chardonnay

#### SOIL

Limestone

#### VINIFICATION & AGEING

Grapes harvested in September, then crushed and juice extracted for fermentation at low, controlled temperatures, in stainless steel tanks. Malolactic fermentation, partial or complete, depending on natural grape acidity. Part of the harvest is aged in oak. Bottling at 6 or 8 months.

#### TASTING NOTES

Ready to drink 3 months after bottling, with 3 to 6 years storage potential. Typical green-gold colour. Elegant and attractive bouquet of hazelnuts and toasted almonds, of acacia and white lilies. Rich, smooth texture. Well defined Chardonnay character, with pure, fresh, complex flavours. Excellent balance and good length. In short, a superb white Burgundy.

#### FOOD & WINE PAIRINGS

To be served with fish, shellfish, white meat in sauce

**SERVING TEMPERATURE** from 12 to 14 °C

#### ESTATE

*Château de la Vernalle is located at the foot of the Solutre rock. It is divided into three parcels : Le Clos, Au Vignerai and Les Pommard.*

