

# CHÂTEAU TOUR DE L'ANGE

## Pouilly-Fuissé

2020

### History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

### Grape variety

Chardonnay

### Origin

Located in the south of the Maconnais, the vineyards of Pouilly-Fuissé occupy the slopes and the base of the rocks of Solutré and Vergisson. They span over four villages: Solutré-Pouilly Fuissé, Vergisson and Chaintré.

### Vinification

Traditional vinification. The grapes are pressed on arrival at the winery. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wine is aged for 15 months in oak barrels used between 1 and 4 times, with regular stirring to gain depth and complexity.

### Soil

Stony boulders and a soil of clay and limestone from the Jurassic era.



#### Colour

Pale gold with green highlights.



#### Nose

Elegant nose with mineral (flint) and citrus (lemon, grapefruit) notes.



#### Palate

The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and tense with a minerality that dominates the finish.

### Recommandations

Perfect with noble seafood (gambas, lobsters, crayfish...) but also with foie gras and white meats with a creamy sauce (veal or poultry). Sushi pairs perfectly with its minerality. Ideal with Goat cheese.

#### Serving

11-12°C

#### Cellar potential

Drink within 4 years.



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