

An Integrity Wines Selection

DOMAINE DE LA CROIX SENAILLET POUILLY-FUISSE 2010

Vineyard:

- Surface area : 16 ares located in the village of Solutré at the place known as *En Pommards*
- Soil-type : Jurassic limestones mixed with platy marl
- East-facing parcel
- Grape variety : organically-grown Chardonnay - Plantation density: 8,000 vinestocks per ha
- Age of vines: 65 years
- Very low yield

Vinification and maturing:

- Hand-harvesting at optimal maturity after maturity tests
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas
- Very slow alcoholic fermentation in new oak barrels and generally ending by January
- Milo-lactic fermentation follows
- Matured in oak barrels for 10 months with stirring of fine lees
- Estate-bottled in July 2011

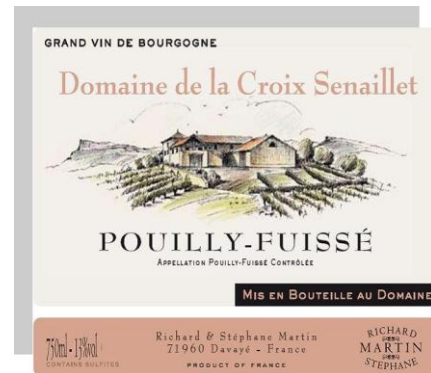
Tasting:

- Golden deep and bright colour
- Citrus fruit zest, orangettes and nougat glacé on the nose
- Fleshy, rich, powerful, voluptuous wine with a touch of spice
- Concentrated and mouth-filling. Chewy and powerful
- Wine and food matching tips: couples well with seafood, fish terrine, marinated raw fish, foie gras, Bresse capon with cream sauce or sweet and sour spareribs.

Rare wine: 4 barrels producing 1000 bottles

Vintage – 2010

- Never-ending cold winter. Unsettled spring with alternating warm and chilly periods
- Buds bloomed as early as April 21
- Perturbed flowering in mid-June caused failure to set fruit in some places
- Very unsettled weather conditions in summer
- Vines had to be closely watched against pest and disease attacks
- Slow ripening followed by three sunny week in September
- Grapes' maturity was assessed by tasting for each parcel and harvesting took place from September 14 to September 25



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.