

Trouillet Lebeau Macon Solutré Pouilly

Les Vins Trouillet Lebeau

France - Burgundy

The Macon-Solutre-Pouilly is produced from the 2 hectare-parcel called "Au Rompay", which is the highest of the estate, located at the southern tip of the Mâconnais in the Mont Pouilly, across the famous Solutré Rock. The grapes are usually harvested in the very last days, bringing freshness and minerality to the wine.

The nose opens generously with sweet notes of candied and citrus fruits. The maturity and ripeness of the fruit combine with an aromatic freshness and a real delicacy in the mouth. The wine is structured, but still lively on the finish.

Specifications	
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	20 years on average
Soil type	Limestone
Vinification	Fermentation in tanks at low temperature to allow the fruity aromas to emerge. 10% aged in oak barrels. > Vinification without sulfur.



Codes, Weights and Measures

UPC	7 84585 02856 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02856 3
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 31.99 USD 750mL Bottle