



Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.50%

Residual Sugar

1.1 g/l

pH

3.38

Total Acidity

5.67 g/l

Drinking Window

2024 - 2038

Tasting Guide



Tasting note printed

19/04/2024

Pouilly-Fuissé, Domaine Ferret 2017 3 x Magnums 3x150cl

Winemaker Notes

The wine shows great balance between weight and freshness, with elegance derived from seamless minerality. Layers of subtle fruit notes combine stone fruits, acacia flowers and spiced hazelnut butter. The finish is long, intense and spicy. A wine whose balance permits it to age gracefully.

Vineyard

The vineyards range from 10 to 35 years old and the soil is full of limestone and clay.

Winemaking

Half the wine is aged in lined concrete tanks and half in oak. No new oak is used - instead second to fifth use barrels.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted White Meats

Delicious with a creamy fish pie

