

Grapes

100% Chardonnay

Region/Appellation Mâconnais

Alcohol by volume 13.00%

Residual Sugar less than 2 g/l

рН 3.28

Total Acidity 6.12 g/l

Tasting Guide





Medium

Sweet

Tasting note printed 25/04/2024

Pouilly-Fuissé 2018 3 x Magnums

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.

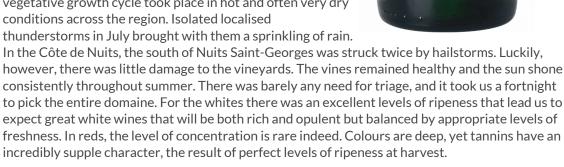
Winemaking

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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised

thunderstorms in July brought with them a sprinkling of rain.



Food match

Grilled and Roasted White Meats

Delicious with a creamy fish pie

