



Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.29

Total Acidity

5.81 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

09/08/2025

Pouilly-Fuissé 2022 6x75cl

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

A vinification of the grapes coming from the granitic soil in vats and casks for the plots from marls and limestone (as well as for 1ers Crus 'Vers Cras' and 'Les Vignes Blanches'). Aged in barrels for 10 months, then another 8 months in tanks to perfect its balance.

Vintage

We present this vintage, picked at optimal ripeness, in a spirit of joy and hope. Joy because its flavours, its charm and its balance have hit just the right notes in a very heterogenous vintage; with confidence because yields, although far from generous, have surpassed the expectations set by the very short harvest of 2021, but equally full of hope as we have successfully introduced a suite of viticultural techniques that point us in a new, more virtuous direction.

Food match

Delicious with a creamy fish pie, seafood platter or vegetable quiche.

