



Pouilly-Fuissé Autour de la Roche 2019

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.34

Total Acidity

5.92 g/l

Tasting Guide



Tasting note printed

23/04/2024

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

