



#### Grapes

100% Chardonnay

#### Region/Appellation

Mâconnais

#### Alcohol by volume

13.5%

#### Residual Sugar

less than 2 g/l

#### pH

3.29

#### Total Acidity

6.24 g/l

#### Drinking Window

2025 - 2030+

#### Tasting Guide



#### Tasting note printed

11/02/2026

# Pouilly-Fuissé Hors Classe 1er Cru 'Tournant de Pouilly' 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

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

## 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

Chicken and mushroom stroganoff

