



# Pouilly-Fuissé Tête de Cru Clos des Prouges 2020 6x75cl

## Grapes

100% Chardonnay

## Region/Appellation

Mâconnais

## Alcohol by volume

13.50%

## Residual Sugar

less than 2 g/l

## pH

3.25

## Total Acidity

6.26 g/l

## Tasting Guide



## Tasting note printed

19/05/2024

## Winemaker Notes

Creamy honeysuckle aromas and a vivid palate show a pleasing balance between depth of flavour and richness, and a long ripe rich finish revealing notes of gingerbread and flowers. A wine that will keep and develop beautifully over time.

## Vineyard

Domaine Ferret is situated at the heart of the village of Fuissé and has long been a producer of some of the appellation's top cuvées. Founded in 1840, it was the first Domaine to begin bottling at the property shortly after the Second World War. Furthermore, the focus on vinifying each parcel of vines separately from a relatively early date allowed Ferret's owners to identify the top climates (vineyard zones).

## Winemaking

Made from a single 2ha vineyard planted on limestone soil, where a third of the vines were planted in 2006, a third in 1986 and a third in 1956. Fermentation and ageing took place in barrels: a third in new barrels, a third in one year old barrel and a third in 2 years old barrels over 9 months. Ageing is then finished in stainless steel tanks on fine lees over a 5 month span.

## Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

