

TERROIRS ET TALENTS

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

0.9 g/l

pH

3.35

Total Acidity

5.51 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

26/04/2024

Pouilly-Fuissé 2018

Winemaker Notes

Delicate aromas of white flowers and pear. Mineral in the mouth with subtle hazelnut notes.

Vineyard

The philosophy in the vineyards is based on respect for traditions and non-interventionism.

Winemaking

Burgundy method of fermentation and vinification of 1 to 3 wines in barrels and stainless steel vats. The wine is aged on fine lees for 12 months.

Vintage

2018 was the rainiest winter for 60 years. Though average temperatures were normal, this does not reflect how variable the conditions of 2018 were: a harsh December, mild January and a cold February. As a result, budburst happened late in mid-April. Spring was a turning point: sunny, dry and warm, which allowed the vines to catch up and indeed continue ahead of the curve. Mid June then marked the beginning of a drought that continued until the first day of harvest. Harvest began right at the end of August and had to be done vigilantly to avoid over-concentration in the grapes picked later - the heatwave continued. 2018 could well be compared to 2009 with deep colour, complex aromas and remarkable fruit intensity.

Food match

Grilled and Roasted White Meats

Heavenly with a creamy fish pie or pasta dish.

