



POUILLY-FUISSÉ PREMIER CRU « POUILLY » 2022

POUILLY-FUISSÉ PREMIER CRU PROTECTED APPELLATION

The historic heart of the Pouilly-Fuisse appellation



This climat was born, with the creation of the premier crus from the 2020 vintage, from the grouping of several very renowned climats in the area (Au Clos, Aux Morlays...) New in 2022, this family plot was attached to the estate this year, so it is a new terroir to discover and our first year of vine management and wine production.



THE 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, giving us a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

Regarding precipitation, the year was largely deficient despite a very wet June which saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and an unctuous texture. It is a flattering and indulgent vintage, with the finest cuvees promising a very bright future.

ANALYSIS

Alcohol content: 14.5% vol.

pH: 3.66

Total acidity: 2.9 g/l H₂SO₄

Total sulphites: 93 mg/l



VINEYARD

Village and lieu-dit: Climat "Pouilly" in Solutre-Pouilly.

Grape variety: Chardonnay

Plot area: 0.92 ha

Vine planting years: From 1976 to 2017

Soil: Derived from Jurassic marls, slightly stony.

Altitude, aspect and slope: 315 to 340 metres altitude, moderate east-facing slope.

Environmental certification: First year of organic conversion.



WINEMAKING & AGEING

Harvest date: 31/08/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional 228-litre Burgundy barrels. 40% new oak. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in barrels for 11 months. Blending in stainless steel tank mid-August 2023, then continued ageing on fine lees for 2 months.

Bottling: 31/10/2023

Number of bottles produced: 2,399 bottles, 100 magnums and 34 jeroboams.



TASTING & SERVICE

TASTING NOTES:

THE GOLDEN ROBE IMMEDIATELY SETS THE TONE: THIS WINE IS ALL ABOUT GENEROSITY, EVEN EXUBERANCE! THE NOSE IS VERY INTENSE, MARKED BY APRICOT JAM AND SPICY NOTES OF VANILLA AND CINNAMON. ON THE PALATE, IT IS A FULL-BODIED, POWERFUL AND WARM WINE WITH A RICH AND UNCTUOUS TEXTURE.

SERVICE:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

CAN BE ENJOYED IN ITS YOUTH, OR KEPT FOR 10 YEARS AND MORE.

FOOD PAIRING SUGGESTIONS:

FISH AND WHITE MEATS IN SWEET/SAVOURY SAUCE (TAGINES...), FOIE GRAS, STRONG CHEESES.



PRESS & AWARDS

2022

15.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°181 (FEBRUARY-MARCH 2025)

