



POUILLY-FUISSÉ PREMIER CRU "LES CRAYS" 2022

APPELLATION POUILLY-FUISSÉ PREMIER CRU PROTÉGÉE

Born from the scree of the Roche de Vergisson



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.

In terms of rainfall, 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 best cuvées promising a very bright future.

ANALYSIS

Alcohol content: 13.5 % vol.

pH: 3.49

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 77 mg/l



VINEYARD

Village and lieu-dit: Climat "Les Crays" in Vergisson.

Grape variety: Chardonnay

Plot area: 0.89 ha

Vine planting years: from 1990 to 2002.

Soil: Stony clays and marls, formed by the scree of the Roche de Vergisson.

Altitude, aspect and slope: 360 to 400 metres altitude, steep south-facing slope

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 03/09/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional 228-litre Burgundy barrels. 25% new oak, 25% one and two-wine barrels. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in barrels for 11 months. Blending in stainless steel tank mid-August 2022, then continued ageing on fine lees for 5 months.

Bottling: 31/01/2024

Number of bottles produced: 4,359 bottles and 205 magnums.



TASTING & SERVICE

TASTING NOTES:

BENEATH ITS BRILLIANT PALE GOLD ROBE, THIS WINE HIDES TREASURES OF ELEGANCE. THE NOSE IS EXPRESSIVE AND COMPLEX, COMBINING NOTES OF FRESH FRUIT (APPLE, PEACH) WITH AROMAS OF LINDEN AND HAWTHORN BLOSSOM. A SPICY TOUCH OF VANILLA AND CINNAMON COMPLETES THE ENSEMBLE. ON THE PALATE, THE BALANCE BETWEEN ROUNDNESS, POWER AND FRESHNESS IS PERFECTLY MAINTAINED, WITH A HARMONIOUS AND DELICATE FINISH.

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:

APERITIF, SHELLFISH (LOBSTER, CRAB), FINE FISH (MONKFISH, SEA BASS), SCALLOPS, REGIONAL DISHES (BRESSE CHICKEN WITH CREAM AND MORELS), VARIOUS CHEESES (FRUITY COMTÉ, BEAUFORT, LOIRE VALLEY GOAT CHEESES...)

