

POUILLY-FUISSÉ 2022

POUILLY-FUISSÉ PROTECTED DESIGNATION OF ORIGIN

A blend born from the diversity of the appellation's terroirs.



This cuvée is made from a blend of several terroirs, located in the communes of Vergisson and Solutré-Pouilly.



THE 2022 VINTAGE

It is characterised by particularly warm 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 rainy June that 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 a smooth texture. It is a flattering and indulgent vintage, with the best cuvées promising a very bright future.

ANALYSIS

Alcohol content: 13.5% vol.

pH: 3.48

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 78 mg/l



WINEMAKING & AGEING

Harvest date: From 02 to 08/09/2022

Harvest method: Manual

Winemaking: Each climat is harvested, vinified and aged separately. Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional Burgundian barrels, oak foudres or temperature-controlled stainless steel tanks depending on the plots. 10% new wood (foudre). Spontaneous malolactic fermentation on only a quarter of the total volume to preserve acidity.

Ageing: On total lees in the vinification vessel for 10 months. Blending of the different climats in stainless steel tank at the end of July 2023, then continued ageing on fine lees for 3 to 6 months.

Bottling: First half on 31/10/2023, second half on 30/01/2024.

Number of bottles produced: 20,255 bottles and 160 magnums.

VINEYARD

Communes and lieux-dits: Several climats in the communes of Vergisson (80%) and Solutré-Pouilly (20%)

Grape variety: Chardonnay

Plot area: Variable, from less than 0.1 to 0.6 ha, for a total of approximately 3 ha.

Vine planting years: Variable, from 1950 to 2016.

Soil: Clay-limestone of various types, more or less deep and stony.

Altitude, exposure and slope: From 290 to 370 metres altitude, east, south and north orientations, gentle to steep slopes.

Environmental certification: Third year of organic conversion.



TASTING & SERVICE

TASTING NOTES:

THIS WINE PRESENTS A PALE GOLD COLOUR. THE NOSE IS EXPRESSIVE, DOMINATED BY NOTES OF STEWED APPLE, LINDEN AND ACACIA, WITH TOUCHES OF TOASTED HAZELNUT AND FRESH BUTTER. ON THE PALATE, THE BALANCE LEANS TOWARDS ROUNDNESS, ENHANCED BY A BEAUTIFUL FINAL FRESHNESS. A CLASSIC AND ELEGANT POUILLY-FUISSÉ THAT WILL PAIR WITH A WIDE RANGE OF DISHES.

SERVING:

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

AGEING POTENTIAL:

CAN BE ENJOYED IN ITS YOUTH AND AGED UP TO 7 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, SHELLFISH AND CRUSTACEANS (PRAWNS, PAN-SEARED SCALLOPS), GRILLED WHITE FISH OR IN LIGHT SAUCE, COMTÉ-STYLE CHEESES, REGIONAL DISHES (QUENELLES WITH NANTUA SAUCE, ANDOUILLETTE IN CREAM...)



PRESS & AWARDS

2022

16.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°181 (FEBRUARY-MARCH 2025)

