



POUILLY-FUISSÉ « AUX CHARMES » 2022

POUILLY-FUISSÉ PROTECTED DESIGNATION OF ORIGIN

A wine from the most clayey terroir of the appellation.



New cuvee produced from the 2022 vintage, the climat "Aux Charmes" was born from the union of the climats "Aux Charmes", "En Ronchevat" and the part of the climat "En France" that was not classified as Premier Cru.



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 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 an unctuous texture. It is an indulgent and flattering vintage, with the finest cuvees promising a very bright future.

ANALYSIS

Alcohol content: 13.0 % vol.

pH: 3.55

Total acidity: 2.7 g/l H₂SO₄

Total sulphites: 99 mg/l



WINEMAKING & AGEING

Harvest date: 04/09/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional Burgundian barrels of 228 litres. 15% new oak, 30% 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 2023, then continued ageing on fine lees for 5 months.

Bottling: 30/01/2024

Number of bottles produced: 5,087 bottles and 160 magnums.



VINEYARD

Commune and lieu-dit: Climat "Aux Charmes" in Vergisson.

Grape variety: Chardonnay

Plot area: 1.07 ha

Vine planting years: From 1950 to 2003.

Soil: Shallow Triassic clays, a very particular vein of terrain in the Pouilly-Fuissé appellation.

Altitude, aspect and slope: From 300 to 330 metres altitude, south orientation, gentle slope

Environmental certification: Third year of organic conversion





TASTING & SERVICE

TASTING NOTES:

A PALE GOLD ROBE CHARACTERISES THIS WINE WITH AN EXPRESSIVE NOSE DOMINATED BY AROMAS OF RIPE STONE FRUIT, WITH A TOUCH OF ACACIA, TOASTED ALMOND AND TOASTED BRIOCHE. THE PALATE IS GENEROUS WITH A BEAUTIFUL AROMATIC PERSISTENCE.

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 (LANGOUSTINE, LOBSTER), WHITE FISH IN SAUCE, CHICKEN IN CREAM, CHEESES (FRUITY COMTE FOR EXAMPLE), REGIONAL DISHES (VEAL SWEETBREADS WITH MORELS).



PRESS & AWARDS

2022

GUIDE HACHETTE 2025, 1 STAR

