



POUILLY-FUISSÉ « AUX CHARMES » 2023

POUILLY-FUISSE PROTECTED APPELLATION

A wine from the most clay-rich terroir of the appellation.



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



THE 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, at the beginning of summer, and in the first fortnight of September. The harvest began on 7 September during the heatwave, ending on the 21st in more pleasant conditions.

Regarding precipitation, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy, with beautiful maturity.

The style of the wines is similar to 2022: generous, flattering, with low acidity and good ageing potential on the finest cuvees.

ANALYSIS

Alcohol content: 13.5% vol.

pH: 3.46

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 114 mg/l



WINEMAKING & AGEING

Harvest date: 11/09/2023

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in stainless steel tanks (15%) and traditional 228-litre Burgundy barrels. 15% new oak, 25% one and two-wine barrels. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in barrels for 11 months. Blended in stainless steel tank at end of August 2024, then continued ageing on fine lees for 5 months.

Bottling: 25/01/2025

Number of bottles produced: 6,258 bottles and 200 magnums.



VINEYARD

Village 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 clay, a very distinctive strip of terroir in the Pouilly-Fuisse appellation

Altitude, aspect and slope: 300 to 330 metres altitude, south-facing, gentle slope

Environmental certification: Organic wine



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

2023

14.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°178 (AUGUST/SEPTEMBER 2024) (DURING AGEING)

