



POUILLY-FUISSÉ « LES CALCAIRES » 2023

POUILLY-FUISSE PROTECTED DESIGNATION OF ORIGIN

A tribute to the varied terroirs of Pouilly-Fuisse



This cuvee is made from a blend of several climats, located in the communes of Vergisson and Solutre-Pouilly. The name of the cuvee is inspired by the varied subsoils found in the appellation.



THE 2023 VINTAGE

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

Regarding precipitation, rainfall was regular, sufficient for the vines but causing greater disease pressure.

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

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

ANALYSIS

Alcohol content: 13.5 % vol.

pH: 3.51

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 104 mg/l



WINEMAKING & AGEING

Harvest date: From 08 to 16/09/2023

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 casks or temperature-controlled stainless steel tanks depending on the plots. 10% new wood (cask). Complete malolactic fermentation.

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 2024, then continued ageing on fine lees for 3 to 8 months.

Bottling: First half on 13/11/2024, second half on 21/03/2025.

Number of bottles produced: 6,546 bottles for the first bottling, 12,285 bottles and 105 magnums for the second.



VINEYARD

Communes and lieux-dits: Several climats in the communes of Vergisson (60%) and Solutre-Pouilly (40%)

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 different types, more or less deep and stony.

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

Environmental certification: Organic wine





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-FUISSE 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, CHEESES SUCH AS COMTE, REGIONAL DISHES (QUENELLES WITH NANTUA SAUCE, ANDOUILLETTE IN CREAM...)



PRESS & AWARDS

2023

GUIDE HACHETTE 2026, 1 STAR

