



POUILLY-FUISSÉ PREMIER CRU "LES CRAYS" 2023

APPELLATION POUILLY-FUISSÉ PREMIER CRU PROTÉGÉE

Born from the scree of the Roche de Vergisson



Les Crays refers to stony hillsides, rocky soils. This term and its derivatives are the most common names for vineyard terroirs on the Burgundy slope. Located just behind the estate, this plot is emblematic, a sumptuous landscape at the foot of the Roche de Vergisson.



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

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

The style of the wines is similar to 2022: indulgent, flattering, with low acidity and great ageing potential for the finest cuvées.

ANALYSIS

Alcohol content: 14 % vol.

pH: 3.49

Total acidity: 3.2g/l H₂SO₄

Total sulphites: 113 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: Organic wine.



WINEMAKING & AGEING

Harvest date: 12/09/2023

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional 228-litre Burgundy barrels. 20% 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 late August 2024, then continued ageing on fine lees for 5 months.

Bottling: 21/01/2025

Number of bottles produced: 4,675 bottles and 320 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...)



PRESS & AWARDS

2023

16.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°178 (AUGUST/SEPTEMBER 2024) (DURING AGEING)

