



POUILLY-FUISSÉ PREMIER CRU "SUR LA ROCHE" 2022

APPELLATION POUILLY-FUISSÉ PREMIER CRU PROTÉGÉE

The expression of the outcropping limestones on the back of the Roche de Vergisson.



This premier cru takes its name from its topographic location, with the vines planted on the back of the Roche de Vergisson.



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.

In terms of rainfall, the year was largely deficient despite a very wet June which 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 a flattering and indulgent vintage, with the best cuvées destined for a very bright future.

ANALYSIS

Alcohol content: 14.0 % vol.

PH: 3.52

Total acidity: 3.0 g/l H₂SO₄

Total sulphites: 103 mg/l



VINEYARD

Village and lieu-dit: Climat "Sur la Roche" in Vergisson.

Grape variety: Chardonnay

Plot area: 0.46 ha.

Year(s) of vine planting: From 1971 to 1991.

Soil: Shallow soils derived from hard Jurassic chert limestones.

Altitude, aspect and slope: 360 to 395 metres altitude, steep south-facing slope.

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 05/09/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional 228-litre Burgundy barrels. 20% new oak. 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: 2,679 bottles.



TASTING & SERVICE

TASTING NOTES:

WITH ITS BRILLIANT PALE GOLD COLOUR, THIS WINE SEDUCES WITH ITS AROMATIC FRESHNESS. NOTES OF LINDEN AND HAWTHORN BLEND WITH APPLE AND PEACH, ON A BACKGROUND OF SWEET SPICES. THE PALATE SURPRISES WITH ITS BALANCE, BOTH POWERFUL AND SUPPORTED BY A BEAUTIFUL THREAD OF FRESHNESS, CHARACTERISTIC OF HIGH-ALTITUDE TERROIRS IN A WARM YEAR.

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 (LANGOUSTINES, CRAB), WHITE FISH AND WHITE MEATS, REGIONAL DISHES (PIKE QUENELLES)



PRESS & AWARDS

2022

15/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°181 (FEBRUARY-MARCH 2025)

