



POUILLY-FUISSÉ PREMIER CRU "SUR LA ROCHE" 2023

POUILLY-FUISSÉ PREMIER CRU PROTECTED DESIGNATION OF ORIGIN

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



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



THE 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, early summer, and the first fortnight of September. Harvesting began on 7 September during the heatwave and finished 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 great ageing potential on the finest cuvées.

ANALYSIS

Alcohol content: 14.0 % vol.

PH: 3.48

Total acidity: 3.3 g/l H₂SO₄

Total sulphites: 126 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: 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 Burgundian barrels. 15% new oak, 15% one and two-wine barrels. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in barrels for 11 months. Blending in stainless steel tank at the end of August 2024, then continued ageing on fine lees for 6 months.

Bottling: 06/03/2025

Number of bottles produced: 3,857 bottles.





TASTING & SERVICE

TASTING NOTES:

WITH ITS BRILLIANT GOLDEN 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 WITH 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

2023

95/100 REVUE DES VINS DE FRANCE N°691 (JUNE 2025)

17/20 MAGAZINE BOURGOGNE AUJOURD'HUI N°178 (AUGUST/SEPTEMBER 2024) (DURING AGEING)

