



Pouilly-Fuissé Tête de Cru Clos des Prouges 2022 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

Drinking Window
2025 - 2030+

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
21/01/2025

Winemaker Notes

Creamy honeysuckle aromas and a vivid palate show a pleasing balance between depth of flavour and richness, and a long ripe rich finish revealing notes of gingerbread and flowers. A wine that will keep and develop beautifully over time.

Vineyard

Domaine Ferret is situated at the heart of the village of Fuissé and has long been a producer of some of the appellation's top cuvées. Founded in 1840, it was the first Domaine to begin bottling at the property shortly after the Second World War. Furthermore, the focus on vinifying each parcel of vines separately from a relatively early date allowed Ferret's owners to identify the top climates (vineyard zones). Made from a single 2ha vineyard planted on limestone soil, where a third of the vines were planted in 2006, a third in 1986 and a third in 1956.

Winemaking

Fermentation and ageing took place in barrels: a third in new barrels, a third in one year old barrel and a third in 2 years old barrels over 9 months. Ageing is then finished in stainless steel tanks on fine lees over a 5 month span.

Vintage

We present this vintage, picked at optimal ripeness, in a spirit of joy and hope. Joy because its flavours, its charm and its balance have hit just the right notes in a very heterogenous vintage; with confidence because yields, although far from generous, have surpassed the expectations set by the very short harvest of 2021, but equally full of hope as we have successfully introduced a suite of viticultural techniques that point us in a new, more virtuous direction.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

