



Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.28

Total Acidity
6.12 g/l

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

Tasting note printed
22/07/2024

Pouilly-Fuissé 2018 3 x Magnums

Winemaker Notes

The wine shows great balance between weight and freshness, with elegance derived from seamless minerality. Layers of subtle fruit notes combine stone fruits, acacia flowers and spiced hazelnut butter. The finish is long, intense and spicy. A wine whose balance permits it to age gracefully.

Vineyard

The vineyards range from 10 to 35 years old and the soil is full of limestone and clay.

Winemaking

Half the wine is aged in lined concrete tanks and half in oak. No new oak is used - instead second to fifth use barrels.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Delicious with a creamy fish pie

