



Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
5.93 g/l

Drinking Window
2024 - 2030

Tasting Guide



Tasting note printed
22/12/2024

Pouilly-Fuissé 2020 3 x Magnums 3x150cl

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

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

Delicious with a creamy fish pie, seafood or sushi.

