



Pouilly-Fuissé 2021 6x75cl

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.

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Vintage

At the end of 2020 the rainfall was abundant and the reserves of water in the soil over the course of winter exceeded the 30-year norm. Winter temperatures swung back and forth between cold snaps and mild weather. The weather remained cool throughout April and on into the end of May and in most areas, it took the vines around a month to recover from the frosts and begin their growth cycle anew. May saw heavy rainfall. Temperatures rose in June and flowering took place in very good conditions mid-month. The pace of the flowering was fast and broadly homogenous across all areas and both varieties. This was a key indicator for the ripening potential for the grapes in the aftermath of the frosts.

Food match

Grilled and Roasted White Meats

Delicious with a creamy fish pie, seafood platter or vegetable quiche.



Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.29

Total Acidity

6.596886 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

22/12/2024