



Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
6.71 g/l

Drinking Window
2025 - 2035

Tasting Guide



Tasting note printed
31/03/2025

Pouilly-Fuissé Hors Classe 1er Cru Tournant de Pouilly 2021 6x75cl

Winemaker Notes

Always a bit austere and shy at first glance, it is undoubtedly the most "chic" of the selection, with its chalky touch and its fresh and persistent finish.

Vineyard

Based in the northern part of Fuissé, just on the borders of the hamlet of Pouilly, the Tournant de Pouilly is a vineyard of 1ha in area, split between two parcels, planted on a gentle slope that faces north-east. This historic vineyard is a part of 1er Cru 'Les Reisses'. This deep clay loam soil contains lots of limestone, but little in the way of stones. It is derived from the pale loams of the Dogger.

Winemaking

Fermentations and ageing take place in casks: 25% of new cask, 75% of cask from 1 to 3 wines for 10 months. The ageing continued in stainless steel tanks, always with all their lees for another 9 months.

Food match

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

