



Pouilly-Fuissé Tête de Cru Clos des Prouges 2018

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.00%

Residual Sugar
0.9 g/l

pH
3.25

Total Acidity
6.321378 g/l

Drinking Window
2023 - 2028

Tasting Guide



Tasting note printed
22/12/2024

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).

Winemaking

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. 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

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

Chicken and mushroom stroganoff

