



Pouilly-Fuissé Tête de Cru Clos des Prouges 2019

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

14.50%

Residual Sugar

less than 2 g/l

pH

3.33

Total Acidity

6.32 g/l

Drinking Window

2023 - 2029

Tasting Guide



Tasting note printed

05/02/2025

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

