

Grapes 100% Chardonnay

Region/Appellation Mâconnais

Alcohol by volume 13.00%

Drinking Window 2025 - 2025



Tasting note printed 22/02/2025

Pouilly-Fuissé 2021 6x75cl

Winemaker Notes

Delicate aromas of white flowers and pear. Mineral in the mouth with subtle hazelnut notes.

Vineyard

The philosophy in the vineyards is based on respect for traditions and non-interventionism.

Winemaking

Burgundy method of fermentation and vinification of 1 to 3 wines in barrels and stainless steel vats. The wine is aged on fine lees for 12 months.

Vintage

2021 Vintage in Pouilly-Fuissé, the yield was historically low, and the quality was varied.

Food match

Grilled and Roasted White Meats

Heavenly with a creamy fish pie or pasta dish.



HATCH MANSFIELD 🛁