

TERROIRS ET TALENTS

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13%

Residual Sugar
0.9 g/l

pH
3.31

Total Acidity
5.54 g/l

Drinking Window
2025 - 2027

Tasting Guide



Tasting note printed
31/03/2025

Pouilly-Fuissé 2022 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

A very hot and generous sun this summer. This led to a quick maturity of the grapes. The vineyard is perfectly healthy and the berries are small with a thick skin. The vines and the leaves enjoyed the small rains that occurred during the week of August 15th. Unfortunately, yields are lower than expected following the drought caused by the several heat waves.

Food match

Heavenly with a creamy fish pie or pasta dish.

