

# Domaine J.A. Ferret

## POUILLY-FUISSÉ

2023



Region —————  
Mâconnais

Vintage —————

Appellation —————  
Pouilly-Fuissé

Grape variety —————  
Chardonnay

Situation —————  
A blend of the best parcels from  
Fuissé's amphitheatre.

Age of the vines —————  
Planted between 2020 and 1947, a  
little more than 70 years separate  
the youngest vines from the oldest.  
The average age is 40 years. You  
might like to know that one of the  
oldest plots used in this cuvée (Les  
Vernays, planted in 1955) is the  
source of the massal selection made  
by the domaine.

Soil —————  
Within this one cuvée you can find a  
snapshot of Pouilly-Fuissé's geological  
complexity:  
50% of shallow clay-limestone soils,  
around the Premiers Crus  
30% of deeper clay soils  
20% of schists, volcanic sedimentary  
sands and rhyolitic tuff

Vinification —————  
Each vineyard is vinified and aged  
separately.  
The grapes coming from the granitic  
soil are vinified in stainless steel  
tanks, and oak barrels for the plots  
from clay and limestone.  
Vinification and ageing in oak barrels  
(or tanks) for 10 months, then  
another 8 months of vats to get  
more freshness and tension.  
Blending and bottling took place in  
February 2025.

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### Tasting

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This emblematic wine reflects all the diversity of Fuissé's terroir combining the roundness from clay, the delicacy from granitic soil, and the saltiness from limestone. Notes of citrus and fresh herbs match perfectly in a mineral and pure final.

### Food pairing

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Shellfish and molluscs, seafood risotto, grilled or pan-fried fish, veal cutlets with creamy sauces, goat's cheeses and hard cow's milk cheeses.

