

Domaine J.A. Ferret

POUILLY-FUISSÉ

2023

Region

Mâconnais

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.

Tasting

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

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

