

Domaine J.A. Ferret

TÊTE DE CRU "CLOS DE JEANNE"

2023



Region

Mâconnais

Appellation

Pouilly-Fuissé 1er Cru "Les Perrières"

Grape variety

Chardonnay

Situation

Le Clos de Jeanne is a gently sloping single parcel that faces East. It is located between the house of Domaine Ferret and the village church. This vineyard, the smallest among those that produce the Têtes de Cru and Hors Classe cuvées, covers 0.64 hectares in the backyard of the domaine. Since 2020 vintage and the Premiers Crus arrival in our appellation, this wine, situated in the heart of 1er Cru "Les Perrières", change his name in honor of Jeanne Ferret's mind. The plot is still the same.

Age of the vines

Half the vines just reach 35 years old, while the rest just turn their 50th birthday.

Soil

These deep sandy loams are derived from sedimentary clays and don't contain any stony material. The bedrock features seams of limestone and marl-limestone.

Vinification

Fermentation and ageing take place in oak barrels with 25% of new oak, 75% of 1 to 3-year-old barrels for 10 months. Then the ageing continued in stainless steel tank with all their lees for another 9 months. Bottled in April 2025.

Tasting

With its round and charming nature, « Clos de Jeanne » 2023 remains faithful to its terroir. Greedy and intense, it is also full of freshness with its notes of zest and its mineral finish.