

Domaine J.A. Ferret

TÊTE DE CRU "CLOS DES PROUGES"

2023

Region

Mâconnais

Appellation

Pouilly-Fuissé

Grape variety

Chardonnay

Situation

Situated right in the centre of the village of Fuissé, this Clos is just over 2 hectares in size and is planted on a shallow slope that faces East.

Age of the vines

Although a small parcel of vines was planted in 2003, most of the vineyard dates back to 1956, and is therefore almost 75 years old, making it one of the oldest owned by the domaine.

Soil

The soil is derived from limestone-rich marls deposited during the upper Bathonian.

Vinification

Fermentation and ageing took place in barrels, of which 25% were new and 75% were 2nd, 3rd and 4th use. Ageing took 10 months in barrels, then the wine spent a further 9 months in stainless steel tanks on the lees. Bottled in early 2025.

Tasting

Notes of hazelnut, lime and bergamot characterize this wine. Despite its typically Fuissé opulence, the finale is incredibly fresh and full of energy.

