

# Domaine J.A. Ferret

## CUVÉE HORS CLASSE "LES MÉNÉTRIÈRES"

2023

### Region

Mâconnais

### Appellation

Pouilly-Fuissé 1er Cru

### Grape variety

Chardonnay

### Situation

Located at the exit of the village of Fuissé, behind the Mont Pouilly in the middle of the slope, this vineyard covers 80 ares and is East oriented.

### Age of the vines

The vineyard has been renewed three times from 1974 to 1999. The second time was in 1989, 200 years anniversary of the French revolution.

### Soil

The soil, which is derived from alluvial deposits, consists of a mix of deep silt and clay containing few stones. The subsoil features streaks of limestone and limestone marls, while the top layers are rich in stone-free limestone deposits derived from the light marls of the Dogger bank.

### Vinification

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

### Tasting

With a well-anchored Mâconnaise footprint, and a dense material, the Ménétrières are a perfect "Fuissean" illustration as Jeanne Ferret understood it. After a light aeration, stand out flowers aromas but also lemon and hazelnut notes. The elegant and powerfull final lasts more than a minute.

