

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.

