

# Domaine J.A. Ferret

## MÂCON-FUISSÉ

2023



### Region

Mâconnais

### Grape variety

CHARDONNAY

### Situation

This cuvée is based on two vineyard parcels that, between them, create a snapshot of the soil diversity present in Fuissé. One is planted on acidic soils dating back to the Primary Era, the second, which faces east, is an enclave situated at the mid-point of the steepest slopes of Fuissé.

### Age of the vines

30 years in one vineyard, 20 in the other.

### Soil

The first vineyard, located on gentle slopes, is planted on rocks derived from volcanic sedimentary sands. The second, located on the east-facing slopes of the Fuissé amphitheatre, is situated at the top of a spit of clay with some pebbly deposits, just above the lieu-dit 'Les Perrières'.

### Vinification

Fermentation and maturation took place in stainless steel tanks, on the lees. Bottled in January 2024.

### Tasting

A very elegant wine, with floral aromas and a refined palate that shows Chardonnay at its very best.

### Food pairing

This wine will be perfectly matched by fish, such as trout, skate, halibut. In addition, it goes down a treat as an aperitif wine to share with friends.