

Domaine J.A. Ferret

MÂCON-SOLUTRÉ

2023

Region

Mâconnais

Vintage

Grape variety

CHARDONNAY

Situation

A small parcel of 21 "ares" located on the rear slopes of Mount Pouilly, below the vineyard that produces the Hors Class cuvée of "Tournant de Pouilly".

Age of the vines

Planted in 2006, these vines are just reaching their full adulthood.

Soil

The shallow soil is Jurassic with stony limestone that dates back to the Bathonian period.

Vinification

The fermentation and maturation of this cuvée takes place in oak on the lees, in much the same way as the domaine's Pouilly-Fuissé cuvées.

Light batonnage takes place towards the end of fermentation and at the start of the maturation period.

Bottled in January 2024

Tasting

An attractive oaked nose with buttery hints and great typicity. Great freshness and depth of fruit on the palate, as well as beautifully persistent finish.

