

# Domaine J.A. Ferret

## MÂCON-SOLUTRÉ

2023

### Region

Mâconnais

### 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.

