Pouilly-Vinzelles 2022

VINEYARD

Bordering directly the vines of its big brother Pouilly-Fuissé, this is hidden gem only a few kilometres away from the famous rock of Solutré. Pouilly-Vinzelles is a tiny appellation (66 hectares) but has limestone-rich soils, exposure, and complexity similar to its more famous neighbour.

WINEMAKING

After a gentle pressing in pneumatic press, the wine is sent to 600L oak barrels, half of which are new. Fermentation happens with natural yeasts and the wine is aged during 12 months before being filtered lightly and bottled.

TASTING NOTES

This is one of the great wines of the Mâconnais with power and minerality. Delicate notes of citrus, white peach and fresh hazelnuts thanks to the ageing in oak. This wine offers a great balance, a long finish and a good cellaring potential.

SERVING TEMPERATURE: 11- 13°C.
AGEING POTENTIAL: up to 6 years
FOOD PAIRING: River fish like trout will be an excellent pairing when served young. With a bit of bottle age, it will match richer dishes like chicken with morels and creamy sauce.

TECHNICAL

Grape Variety	Chardonnay
Alcohol	13%
Sugar	1.56 g/l
Acidity	3 g/L
PH	3.38
Fining	Bentonite (Vegan)
Closure	Technical cork