

**Domaine Ferret**

# Pouilly-Fuissé, Cuvée Prouges Tête de Cru 2022



## TASTING NOTE

The wine shows great balance between weight and freshness, with elegance derived from seamless minerality. Layers of subtle fruit notes combine stone fruits, acacia flowers and spiced hazelnut butter. The finish is long, intense and spicy. A wine whose balance permits it to age gracefully.

## VITICULTURE

Made from a single 2ha vineyard planted on limestone soil, where a third of the vines were planted in 2006, a third in 1986 and a third in 1956.

## VINIFICATION

Fermentation and ageing took place in barrels: a third in new barrels, a third in one year old barrel and a third in 2 years old barrels over 9 months. Ageing is then finished in stainless steel tanks on fine lees over a 5 month span.

## FOOD MATCHING

Grilled & Roasted White Meats. Fish/Shellfish. Chicken and mushroom stroganoff.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	L1006122
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.25
TOTAL ACIDITY	6.32g/l Tartaric
RESIDUAL SUGAR	0.9g/l
SKU	L1006122