POUILLY-FUISSÉ
2022

GRAPE VARIETY: CHARDONNAY
AGEING: 10 MONTH
SOIL: CLAY AND LIMESTONE
EXPOSURE: EAST, SOUTH-EAST



TERROIR

The Pouilly-Fuissé appellation is located in southern Burgundy, in the Mâconnais region, more precisely around the villages of Fuissé, Solutré-Pouilly, Vergisson and Chaintré.

VINTAGE REPORT

After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

WINEMAKING

Careful selection of grapes, with total or partial destemming depending on the vintage. Fermentation in stainless steel tanks at low temperature (16°) for 15-20 days. Aged in stainless steel vats and French oak barrels (1 to 6 years old, 228L) with classic Burgundian toasting, bringing roundness and delicacy.

TASTING

Pale gold color. Very fresh floral fragrances with notes of citrus and fresh honey. Watermark minerality. Well-built with a fine texture. Long, fresh finish with a slightly saline touch.

FOOD PAIRING

Chicken with cream and mushrooms, filet mignon en croute, hake ceviche with citrus fruit.

SCORES

90 Wine Spectator

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CHANSON
12 RUE PAUL CHANSON
21200 BEAUNE, FRANCE