

Meurgey-Crozes

*Pouilly-Fuissé 1er Cru*



The recognition of the Premiers Crus of the Pouilly-Fuissé appellation was approved in 2020. To do so, the reputation, the uses, and the natural characteristics of each parcel were carefully studied.

22 "Climats" have been classified as Premier Cru, covering 194 hectares (24% of the Pouilly-Fuissé AOC area). They are located in the four communes of the appellation: Chaintré, Fuissé, Solutré-Pouilly and Vergisson.

Vinification: Fermentation takes place in 228 liters oak barrels (20% new oak). 100% malolactic fermentation.

Aging: Maturation takes place in 228 liters oak barrels (20% new oak). The wine is not fined before bottling.

Grape varieties : Chardonnay

Vineyard age : 45-year-old vines

Exposure : South-East

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Pale yellow colour with hints of green. On the palate, a mineral wine with flavors of white flowers and citrus fruits that combines subtlety and freshness. Beautiful roundness on the palate.

Press Notes

AG Vinous

2021

90 points



Organic

