

Domaine J.A. Ferret

MÂCON-FUISSÉ

2019



Region

Mâconnais

Grape variety

CHARDONNAY

Situation

This cuvée is based on two vineyard parcels that, between them, create a snapshot of the soil diversity present in Fuissé. One is planted on acidic soils dating back to the Primary Era, the second, which faces east, is an enclave situated at the mid-point of the steepest slopes of Fuissé.

Age of the vines

30 years in one vineyard, 20 in the other;

Soil

The first vineyard, located on gentle slopes, is planted on rocks derived from volcanic sedimentary sands. The second, located on the east-facing slopes of the Fuissé amphitheatre, is situated at the top of a spit of clay with some pebbly deposits, just above the lieu-dit of 'Les Perrières'.

Vinification

Fermentation and maturation took place in stainless steel tanks, initially on the gross lees and then on fine lees. Bottled August the 19th.

Tasting

A very elegant wine, with floral aomas and a refined palate that shows Chardonnay at its very best.

Food pairing

This wine will be perfectly matched by fish, such as trout, skate, halibut. In addition, it goes down a treat as an aperitif wine to share with friends.

Vintage

The mild conditions that prevailed throughout January and temperatures that reached more than 20°C by mid-February were the earliest hints that this was going to be an unusually challenging vintage. No one mastered nature's trials in 2019. And, unlike the prevailing conditions in 2018, water reserves at the end of winter were already low, so there was already a noticeable water deficit by the time the vegetative growth kicked off.

The somewhat scary mildness of winter was followed by a painfully cold spring. In April frost ravaged some of the budding vines at the heart of the village of Fuissé. Luckily, however, the vines planted on the slopes were spared. As in April, the temperatures in May were below the seasonal norms. Any precocity shown by the vines as a result of winter's gentleness melted away like a snowdrift on a sunny day. By the end of May, we were looking at some 13 days of delay relative to the previous year.

At the start of June the first flowers brought great promise. The number of incipient bunches seemed almost abundant... But our hopes were dashed by poor fruit set, in Fuissé at least. Harsh winds gusted across the amphitheatre of vines, reducing some of the promised generosity, then the bunches had to survive an unprecedented early heatwave. But all was not lost. June also saw some rainfall that was more abundant than the average for the decade. This gave us a glimmer of hope. There were no surprises in store for us in July - it's warm, dry conditions were pretty much in line with current norms. We had no need to fear the development of downy mildew this year, although powdery mildew was pretty aggressive.

Amazingly, veraison rolled out fairly homogeneously around 5 August. Several rainy episodes brought us both water and hope. Towards the end of August, the bunches in the Tournant de Pouilly weighed less than 50 grams. Skins were still very hard. We waited. We waited for ripening to proceed, we waited for the skins to soften, we waited for the grapes to reveal their flavours.

Despite the quasi-Mediterranean conditions, we began picking on 10 September, scarcely earlier than in the Côte d'Or, or even Chablis.

We struggled to fill the picking bins, even though we continued to cut. The musts were both pure and concentrated, with elevated sugar levels and unexpectedly high acidity.

On 23 September, the winery doors closed on our modest harvest.