

# Domaine J.A. Ferret

## POUILLY-FUISSÉ "AUTOUR DE LA ROCHE"

2019



### Region

Mâconnais

### Appellation

Pouilly-Fuissé

### Grape variety

Chardonnay

### Situation

'Autour de la Roche', formerly known as 'Sous Vergisson' is a blend of grapes grown in the best terroirs located around the Vergisson outcrop.

### Age of the vines

The most recent vineyard to enter into commercial production is the young vineyard of Métertières, which became part of Vergisson blend, alongside fruit from much older vineyards, including the Vigne des Verchères, which was planted in 1959. The average age of the vines that go into cuvee is around 40 years.

### Soil

As is typical in Fuissé, the geology is diverse, with some stony soils but, in the main, soils derived from Triassic sandstones and clay, as well as shallower soils based on hard limestones with marine fossils.

### Vinification

This vintage was entirely vinified in stained steel. Bottled on 2nd of february. it was exceptionnel this vintage but the ageing was as long as those for single vineyards.

### Tasting

With a slightly smoky reductive nose, it is certainly little expressive but compact with a nice tension.

### Food pairing

Scallop carpaccio, veal tartare, roast chicken, semi-mature goat's cheeses and creamy cow's cheeses.

### 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 homogenously 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.

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