

2023 Pouilly-Fuissé

Domaine Alexis Pollier | Pouilly-Fuissé, Burgundy



The grapes for this Chardonnay are from seven estate parcels across Fuissé. The selection of these distinct parcels is part of how the Pollier team creates this layered Chardonnay. One that delivers minerality thanks to the limestone soils and careful oak élevage. The wine shows freshness alongside depth, with almond, toast, and subtle vanilla supporting ripe fruit.

THE VINTAGE

The 2023 vintage produced wines of concentration and balance, allowing for expressive aromatics and well-integrated structure.

TERROIR

The Alexis Pollier team uses grapes from seven estate parcels across Fuissé, one of the most esteemed villages of the Mâconnais, for this wine. These vineyards have clay-limestone soils and eastern and western exposures. Variations in ripening patterns contribute to the layered complexity of this wine. Limestone-rich subsoils provide structure and minerality, while the northern Burgundian climate ensures freshness. The vines are on average 65 years old, adding concentration and textural depth to the finished wine.

WINEMAKING

Fermentation happens in oak at approximately 64°F. The goal here is to build structure and aromatic complexity from the very beginning. This is followed by malolactic fermentation to integrate acidity and enhance mouthfeel. The wine is aged for 10 months in French oak, allowing a measured élevage that supports the wine's fruit notes rather than overpowering them. After bottling, the wine rests for at least two months before release.

TASTING NOTES	Notes of toasted almond, vanilla, and ripe fruit lead into a rounded palate with hints of oak and gentle toast. The finish is smooth, fresh, and persistent.
FOOD PAIRING	Dishes with sauce • White meats Fish and shellfish • Aged cheeses

serving temp
54°F

varietals 100% Chardonnay

farming Conventional · HVE 3

alcohol 13.5%

residual sugar 2 g/L

pH 3.44

acidity 3.0 g/L • Volatile acidity: 0.50 g/L

SO₂ 32 mg/L free • 109 mg/L total

fermentation Oak; 64°F; malolactic completed

aging 10 months French oak; minimum 2 months bottle rest

