



Champagnes & Châteaux  
QUALITY SINCE 1989

## POUILLY FUISSÉ SECRET MINERAL 2018 DOMAINE DENIS JEANDEAU

Having looked after his family property for several years, Denis started his own enterprise in 2005 with 1 hectare in Viré Clessé. Still in his thirties, Denis is emerging as one of the most exciting winemakers in the Mâconnais, where he follows the principles of biodynamic viticulture. Today he also produces stunning wines from vines in Pouilly-Fuissé.

**Grape:** 100% Chardonnay

### **Vineyard & Vinification Note:**

Anchored in the villages of Solutre and Vergisson between 350 and 450 meters above sea level, these vines produce wines of great finesse.

**Vines:** 45 years old **Soil:** Marnes du Lias (Jurassique inférieur)

**Exposure :** East and South-East

**Harvest:** by hand in 20kg crates, whole bunch pressing

**Vinification and ageing:** indigenous yeasts in new, 1, 2,3 and 4 years old barrels

**Tasting Note:** Fresh nose with aromas of citrus fruit, white flowers, ripe yellow fruit. Full-bodied and structured, it has ripe tropical fruits, apricots and peaches as well as a more tangy, mineral texture. Very elegant and balanced wine.

**Wine Advocate:** The 2018 Pouilly-Fuissé Secret Minéral has turned out beautifully, opening in the glass with a pretty bouquet of pear, vine blossom, mandarin orange and fresh pastry. Medium to full-bodied, satiny and pure, it's beautifully seamless and precise, with a lively spine of acidity and a long, elegantly sapid finish. More supple and immediate than either the 2017 or 2016, the 2018 will drink immensely well out of the gates. **93 Points, William Kelley, June 2020**

### **Food Pairing:**

This wine will be perfect with seafood mussels, clams, prawns, oysters, lobster, sushi and carpaccio.



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