DOMAINE FERRET

Pouilly-Fuissé Hors-Classe

Les Ménétrières 2023

92 Points

From a gently sloping site, the 2023 Pouilly-Fuissé Hors-Classe Les Ménétrières is a wine of considerable density yet one defined by balance. The nose opens with ripe apricot, vanilla and lime blossom beneath a top note of buttery reduction that should recede with air and time. Full-bodied, the palate is concentrated and silken, its weight drawn into line by tangy acidity. Despite its richness, the wine never feels heavy, instead maintaining an impressive sense of volume and composure. The finish is long and flavorful, marked by chestnut cream and a sea-salted edge. It’s a beautiful wine with clear aging potential.

September 28, 2026

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WINE ADVOCATE

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