

## CHATEAU DU CLOS



**90 – 94:** *Outstanding* 

"SWEET SPOT": Excellent value at an intermediate level

## 2022 Pouilly-Fuissé 1er Cru 'POUILLY' Hommage à Léonard Chandon

Here too moderate wood surrounds the mildly exotic aromas of white and yellow peach, prominent petrol and a whiff of just sliced Meyer lemon. The wood can also be found on the palate of the bigger-bodied and beautifully textured flavors that coat the mouth with dry extract while exuding a similar bead of minerality on the impressively long, very firm and balanced finale. This is pretty oaky at present but given the domaine's policy of not releasing this wine until it has matured, that shouldn't be an issue.

92 – 94 | "SWEET SPOT"

## 2022 Pouilly-Fuissé 1er Cru 'POUILLY'

A very pungent nose is formed by notes of reduction and vestiges of secondary fermentation. The mouthfeel of the medium-bodied flavors is notably finer with a lovely bead of minerality that adds a sense of lift to the bitter lemon-inflected finish that flashes notably better depth and persistence on the markedly firmer finale. This is excellent and worth your consideration.

91 – 94 | "SWEET SPOT"

## 2022 Pouilly-Fuissé

Noticeable wood sets off ripe and fresh aromas of mostly various white fleshed fruit and citrus peel. The medium weight flavors are quite rich, indeed opulent, while retaining good if not better underlying tension on the clean and dry finale that could use better depth. As such, a few years of keeping should be useful in that regard.

89-91



CHATEAU DU CLOS