KensWineGuide.com

DOMAINE FERRET

Pouilly-Fuissé 2019

91 Points



This straw colored Pouilly-Fuissé opens with a pineapple and peach bouquet with hints of mango, wet slate, and coconut. On the palate, this wine is medium plus bodied with medium plus acidity. The mouthfeel is medium bodied, soft, round and nicely textured. The flavor profile is a bold Brach butterscotch candy with notes of oak, quince, and butter cream. We also detected hints of almond paste and green tea. The finish is dry, and its flavors and acidity linger for quite some time. The Tasting Panel would drink this Chard on its own. With food, we would pair it with seafood risotto or with a grouper po-boy. Enjoy – KWGTP

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