



Flower Pouilly-Fuissé

Press Highlights

2023

- 90 Pts. James Suckling, *December 2024*

"This chardonnay has aromas and flavors of roasted hazelnuts, lemon curd and salted butter. It's full-bodied, soft and rounded. Drink now."

2022

- 90 Pts. James Suckling, *December 2024*

"A soft and ripe white that has notes of peaches, apples and baked pears, as well as some salted caramel. It's medium- to full-bodied, creamy and tasty. Drink now."

2020

- 90 Pts. James Suckling, *December 14, 2021*

"Fresh apricots, sliced apples, honeysuckle and mangoes on the nose. Some lemon pith, too. Medium-bodied with a creamy texture and fresh acidity. Drink now."

2019

- 90 Pts. James Suckling, *August 16, 2021*

"Apple blossom, lime curd, white peach and almond cream on the nose. Saline notes too. It's medium-bodied with crisp acidity and a smooth, creamy texture. Drink now."

- 90 Pts. Wine Spectator, *Sept. 30, 2021*

"A taut, structurally driven style, offering focused apple and lemon flavors, with a touch of stone underneath. Balanced and fresh, with a resonant finish. Drink now through 2025."

2018

- 90 Pts. Vinous, *Oct. 2019* –

"Light, brilliant, yellow. Aromas of Anjou pear, peach and Meyer lemon take on a smoky mineral nuance with air. Pliant and gently sweet, showing good depth to its focused citrus and orchard fruit and floral flavors. In a smooth, accessible style, delivering solid closing punch and a lingering pear nectar note."

2017

- 92 Pts. James Suckling, *Dec. 21, 2018* –

"Very pretty lemon and mango character with honeysuckle undertones. Medium body, lovely density and brightness with length and energy. Solid as always. Drink now."

2016

- 90 Pts. James Suckling, *Feb. 22, 2018* –

"Very typical of the appellation with dried apples, lemons and a straw character. Some oyster shell, too. Medium to full body, fresh acidity and clean finish. Solid white. Drink now."