

October 2016

Pouilly-Fuissé “Terroirs de Vergisson” 2015 – 88

(an assemblage of sectors, with 60% of the fruit coming from en Bulands; vinified for fruit in 60% oak and 40% *cuve* and bottled in late June): Aromas of orange zest, apricot, peach, clove and smoky minerality; less floral than the Saint-Véran.

Rich, thick, powerful Pouilly-Fuissé with a slightly exotic fruit character leavened by harmonious acidity and firmed on the back end by a mineral component. This is carrying about 4 grams per liter of acidity, which is roughly average for Merlin's 2015s. But Merlin intends this wine for relatively quick consumption. Incidentally, this label is not used in the French market as Pouilly-Fuissés cannot use village names.

Pouilly-Fuissé “Belemnites” 2015 – 89

(14% alcohol; bottled at the end of July; Belemnites is the name of a fossil found in this *calcaire*-rich soil; done entirely in *fûts*, 12% new): Ripe peach, apricot, smoky minerality and a hint of clove spice on the nose. Round, rich, large-scaled and powerful, with strong apricot and soft citrus flavors complicated by a toasty nuance (from the *terroir* or from the barrels?). This is almost too big for the mouth. Not especially detailed or vibrant but the middle palate shows more energy than the wine's nose or entry. Finishes chewy, thick and saline, with some spicy lift. This wine finished with 3.6 g/l residual sugar but its sweetness is buffered by alcohol.

Pouilly-Fuissé Climat “Aux Vignes Dessus” 2015 – 89

(this south-facing *lieu-dit* features mostly clay soil with some *calcaire*): Bright yellow. Exuberant nose offers aromas of fresh apricot and spices. Broad, thick and mouthfilling, with its 3 grams of residual sugar nicely balanced by surprisingly penetrating acidity; some unabsorbed CO₂ also perks up the middle palate. Concentrated and long.

Pouilly-Fuissé Climat “Sur la Roche” 2015 – 90+

(made from the highest vines on this hillside; one of Morat's two parcels is more than 400 meters above sea level on a well-ventilated southeast-facing slope; harvested at the end): Bright medium yellow. By far the most minerally of these 2015s, offering lemon and stony, smoky minerality on the nose. Very concentrated, tactile, yellow fruit and mineral flavors show a powerful, slightly phenolic quality that suggests small, thick-skinned grapes. Not yet particularly refined but still quite closed today, this wine finishes with repeating crushed rock and citrus character and a saline, almost iodiney minerality. All potential today. Morat told me the soil here is very shallow but that there's no hydric stress and the leaves stay green even though it's not a clay-rich, water-retentive site. The alcohol is 14%, compared to a more typical 12.5% for this *cuvée*.