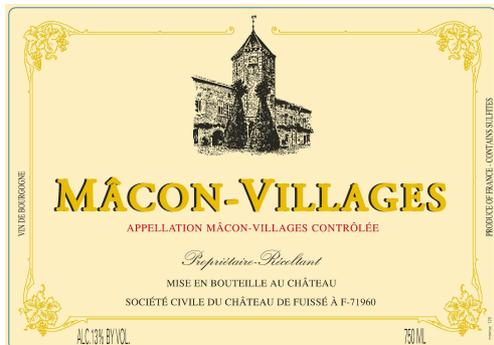


Château-Fuissé

Richesse d'un terroir

Authenticité des climats



Appellation Mâcon-Villages Contrôlée

Varietal: Chardonnay (100%)
 Alcohol: 13.5°
 Acidity: n.c.
 pH: n.c.
 FML/MLF: 100%
 Vinification: Tank (100%)

Production: 7,000 Bottles

Mâcon-Villages

Terroir - Geology



The Mâcon-Villages is an appellation that regroups in its production area over thirty different villages of the Mâconnais region. Most of our properties in this appellation are situated in the village of Davayé, close to the Saint-Véran.

The soils are naturally rich with clay combined with a lesser proportion of limestone. The richness from the clay combines beautifully with the freshness and mineral scent of the lime-stone soils. To underline the freshness we only use stainless tanks for the fermentation of this wine. The average age of the vines is 25 years.

Area under vine:	3 Hectares – 7,5 Acres
Average yield:	50 Hl/Ha - 22 Hl/Acre – 3.3 Tons/Acre
Density of planting:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	n.c.
Pruning method:	Single bowed Guyot cut (Bowed Mâconnais Cut)

Vinification

In order to respect the integrity of the grapes we prefer handpicked grapes and special care is given to the transport and conveying until the presses (whole bunch pressing). We use pneumatic presses with graduate progressive pressing (max. 2 bars), adapted to the quality and maturity of each harvest. The fresh grape juice is pumped directly into stainless decantation tanks (débouillage).

After 12 hours of static rest we separate the clear juice from the top down and eliminate the remaining depot of the tank (heavy bourbes). The clear juice goes from decantation directly into the temperature controlled stainless vats.

We are in favor of natural yeast and as well for a natural start of the alcoholic fermentation. We apply the typical Burgundian vinification "on the lees". This practice brings the lees back in suspension (batonnage) and helps the decomposition or autolyse of the yeast cells. It brings "fatness" into the wine as well as distinctive aromas of the terroir.

According to the acid/alcohol balance of the vintage we do full or partial malolactic fermentation.

The wines are fined if necessary, followed by a light filtration. Depending on the stability of the wines we apply a cold treatment in order to avoid any risk of crystals in the bottle. The final wine will rest for an extended period in tank until the bottling.

Our bottles are finally stored in our cellars (13°Celsius- 56°Fahrenheit) awaiting their labeling and expedition.

Wine & Foods

Crustaceans, shellfish, grilled or smoked fish, chicken and veal, composed salads, pastries and pies, pasta, sushi & sashimi, spiced foods, or simply as an aperitif drink.

Recommended temperature of service: 11° Celsius - 51°Fahrenheit

Tasting Notes

Color: Clean yellow color and green reflections. A nice brilliance.

Nose: Forward fruit, mandarins and orange skin, brioche.

Mouthfeel: Dense and rich, with good freshness, good length and finesse.

Harmony: Intense and balanced, fresh, elegant and long.

Ageing potential: Vintage + 5 years.