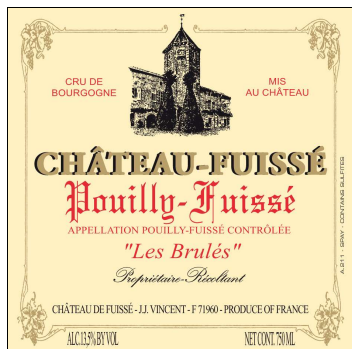


# Château-Fuissé

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Pouilly-Fuissé Contrôlée

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

Production: 4,600 bottles

## Pouilly-Fuissé Château-Fuissé "Les Brûlés"

### Terroir - Geology



The name "Brûlés" means "Burned" and is related to the situation of this vineyards facing South. The rich and ripe character of the grapes is accentuated by the Bathonian origin with deep soils composed essentially of marl and blue clay. This vineyard is part of the three monopolies of the Château-Fuissé. The steepness of the slope obliges a culture by hand. This terroir was first vinified separately in 1992 and expresses the generosity of the Chardonnay grape at its full maturity from the southern part of Burgundy.

In order to support the structure of the wine we only use new barrels for the vinification. Rich, fat, round and ripe are the qualifications reserved to this wine.

Area under vine:	0,7 Hectares (Monopoly) - 1,7 Acres
Average yield:	50 Hl/Ha - 20 Hl/Acre – 3 Ton/Acre
Density of planting:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	1968
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 juice is pumped directly into stainless decantation tanks (débouillage).

After 12 hours of static rest we separate the clear juice from the top and eliminate the remaining depot of the tank (heavy bourbes). The clear juice goes from decantation directly into the barrels at the Château-Fuissé. In general we use 20 to 30% new barrels, depending on the vintage, with a 5 year rotation. The choice of our barrels remains personal and is based on our gustatory experience in correlation with the typicality of the vintage.

Our cellars are equipped with a control system for the temperature and the hygrometry.

We are in favor of natural yeast and as well for a natural start of the alcoholic fermentation. The use of barrels is associated to our 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 its terroir.

According to the acid/alcohol balance of the vintage we do full or partly malo-lactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting.

Three months after the fermentation we rack and reunify the different barrels to optimize the integration of oak within the structure of the wine. The final blending of the barrels takes place in the spring after racking. 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 wine will rest for an extended period in tank until the bottling.

An additional care is given to our choice of corks. Special specification are imposed to our suppliers in order to assure the quality of their product and their regularity.

Our bottles are finally stored in our cellars (13°Celsius- 55°Fahrenheit) awaiting their labeling and expedition.

## Wines & Foods

Noble fish varieties (sole, turbot), Bresse poultry with morels and cream sauce, veal.  
Recommended temperature of service: 12°Celsius - 54°Fahrenheit

## Tasting Notes

Color: Yellow golden color, brilliant and clean.

Nose: Ripe fruit, jam, melted sugar hints of smoke, delicate vanilla.

Mouthfeel: The attack is fresh and aromatic, round and dense, good fatness and a nice volume. Acacia honey, toasted bread some oak and hazelnut delicately smoked towards the finish.

Harmony: A complete wine, rich and powerful. A good volume and fatness.

Ageing potential: Vintage + 3 to 8 years