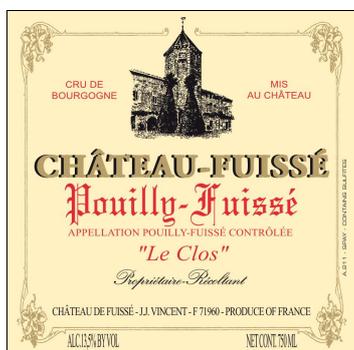


Château-Fuissé

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%) – 80% new
 Production: 4,600 bls

Pouilly-Fuissé Château-Fuissé "Le Clos"

Terroir - Geology



The meaning of the word "Clos" in Burgundy has always been linked to an ancestral property surrounded by at least three walls build from the dry-stones brought to the surface by the culture of the soil.

The Château-Fuissé "Le Clos" covers a surface of 2,7 Ha (6,75 Acres) and surrounds the chateau and winery. At the entrance you can still find the namestone built by our grand-father Marcel Vincent. This single vinyard and monopole is part of the domaine since its acquisition by the Vincent family in 1862.

Within the "Clos" we distinguish 3 parts linked to the period of planting and geology. The down slope is dominated by clay from erosion whereas the middle and upperslope are dominated by small stones called "chailles"(small calcareous stones of silex mixed to a smaller proportion of clay). The oldest vines are situated in the mid slope and were planted in 1929. The Pouilly-Fuissé "Le Clos" realizes a natural syntheses between richness, ripeness and the finesse of mineral complexity.

Area under vine:	2,12 Hectares (Monopoly) - 5,3 Acres
Average Yield:	50 Hl/Ha – 20 Hl/Acre - 3 Tons/Acre
Density of planting:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	1929-1975
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 is 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: Clean pale yellow with hints of green and a nice brilliance.
Nose: Crisp, ripe and powerful, with toasted bread, fresh almonds and a hints of fresh butter. Lots of finesse and elegance, white flowers and some mineral.
Mouthfeel: Very nice, dense and concentrated, powerful with the beautiful complexity of the vintage. Ripe and crisp.
Harmony: Long on the palate, rich and elegant at the time.

Ageing potential: Vintage + 3 to 12 years