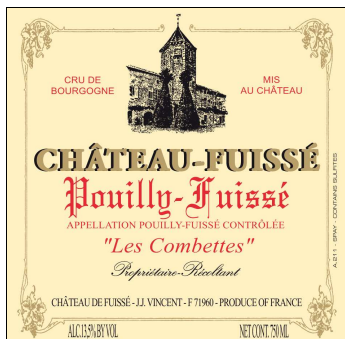


Château-Fuissé

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%, 2 to 5 years old)

Production: 3,900 Bottles

Pouilly-Fuissé Château-Fuissé "Les Combettes"

Terroir - Geology



The vineyard of Pouilly-Fuissé "Les Combettes" is a monopole-vineyard of the Château-Fuisse and is situated in the south part of the commune of Fuisse. Combettes means small valley in French and like many other vineyard names explain the situation or origin of the vineyard. The exposure is South-East and the drainage is optimal thanks to the stony soil (80% limestone).

This geology is also responsible for the light and mineral structure in the wines offering lots of delicacy and finesse. In order to allow this expression the wine is vinified in barrels of 3 to 5 years where the oak given to the wine is very limited. Only the environmental advantages of the oak barrel are exploited as the moderate breathing of the wine through the pores of the wood and the volume wine in contact with the lees is optimal.

The light structure of the wine does not allow extensive cellaring as the wine offers its best qualities in its youth and peaks between 3 and 6 years following the vintage.

Area under vine:	1,33 Hectares (Monopoly) - 3,3 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:	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 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

A lighter cooking marries great with this wine like grilled fish, fresh salads and light cheeses. Recommended temperature of service: 12° Celsius - 54°Fahrenheit

Tasting Notes

Color: Light yellow color with light hints of green. Clean and brilliant.

Nose: Floral and mineral with hints of exotic fruit and ripe apples.

Mouthfeel: The attack is full and fresh with hints of mineral and white flowers. Rich towards the end.

Harmony: Fresh, crisp mineral and good roundness.

Ageing potential: Vintage + 3 to 6 years