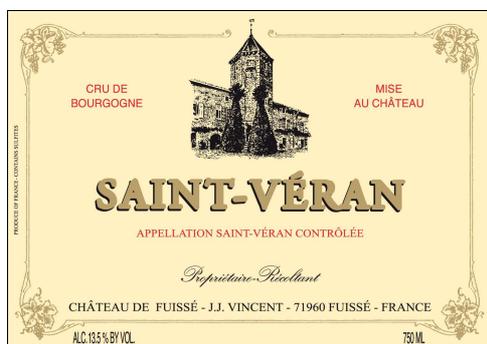


# Château-Fuissé

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Saint-Véran Contrôlée

Varietal: Chardonnay (100%)  
 Alcohol: 13°  
 Acidity: n.c.  
 pH: n.c.  
 FML/MLF: 100%  
 Vinification: Tank (100%)

Production: 42,000 Bottles

## Saint-Véran Château-Fuissé

### Terroir - Geology



One of the particularities of the Saint Véran appellation is its geographical organization. The appellation is divided into two parts, separated North and South of the Pouilly-Fuissé appellation. The production area covers a certain number of villages known individually for the quality of their wines, and constitutes a kind of golden belt around the Pouilly-Fuissé appellation. This choice of grouping under the same Saint-Véran banner was confirmed by the I.N.A.O. (National Institute of the Appellation system) in 1971 recognizing the similarities in the soil compositions and the vinification methods applied to the Chardonnay grapes (sole varietal allowed for this appellation).

The properties of the Château-Fuissé are exclusively situated in the Northern part of the Saint-Véran appellation. The biggest plot of 4 Ha (10 Acres) known as Saint-Véran "Le Clos" is situated within the village of Davayé. The soil contains limestone but is dominated by blue marls responsible for the structure and power in the wines as well as a good acidic structure.

The other two origins are both situated in the terroir of "Les Cras" (Cras = chalk = mineral taste). The wines are dominated by the mineral expression of the soil but have a lower acidity and great ripeness. This maturity is due to the fairly low yields and a southern exposure.

We prefer a vinification in stainless tanks in order to preserve the freshness and the purity of the fruit as well as the expression of the mineral character. These fresh aromas make a perfect balance with the natural richness. The elderly used to say that the Saint-Véran sometimes "pouillottait" illustrating the small quality difference with its famous neighbor.....

Area under vine:	7,5 Hectares - 19 Acres
Average yield:	45 Hl/Ha - 18 Hl/Acre - 2,7 Tons/Acre
Density of planting:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	
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 temperature controlled stainless vats at the Château-Fuissé. Tests are made for the use of barrels without any conclusive results so far.

We are in favor of natural yeast and a natural start of the alcoholic fermentation. Then 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 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.

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 Cuvée will rest for an extended period in tank until the bottling.

The marriage and harmony between the different components will be completed after three to four months in bottle.

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

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

## Wines & Foods

This wine is a perfect match for spiced appetizers, salads and pies or even with sushi's or sashimi's.

Recommended temperature of service: 11° Celsius - 52° Fahrenheit

## Tasting Notes

Color: Pale yellow and hints of green. Nice and clean.

Nose: Intense ripe fruit, peaches, apple, citrus and white flowers. Fresh and mineral.

Mouthfeel: The wine is rich, ripe, crisp and fresh. Very nice mineral towards the end..

Harmony: Balanced and fresh, big in structure. Very impressive.

Ageing potential: Vintage + 8 years