

# 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 (70%) + Tank (30%)

Production: 75,000 bottles

## Pouilly-Fuissé Château-Fuissé "Tête de Cru"

### Terroir - Geology



The making and blending of this wine is based on the complementary character in structure and taste, of the different terroirs of Pouilly-Fuissé and reflects the different geology's of this appellation. The majority of our origins (75%) comes from the side of Fuissé with soils dominated by clay, all situated on the south slope of the Mount Pouilly. The wines from these vineyards are in general richer and bigger structured with as a paradox, also a higher acidity. Our other properties are situated in Solutré-Pouilly where the soils contain more limestone offering more mineral character and a lighter style, but very ripe and a lower level of acidity.

These different expressions together make the Pouilly-Fuissé Château-Fuissé "Tête de Cru" into one of the most complete and most typical wines of its appellation, its "Top of the Growth".

Once bottled this wine will surpass over the years, the primary fruit character of its youth (aromas from yeast, citrus-fruit, flowers and oak) and offer an even more harmonious and noble palate of secondary aromas (ripe fruit character, white almonds, toasted bread, integrated oak scent). The complexity through maturation places the Pouilly-Fuissé Château-Fuissé amongst the greatest white wines of Burgundy.

Area under vine:	12 Hectares (25 plots) - 30 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:	1965-1990
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.

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 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 & Food

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

## Tasting Notes

Color: Light pale yellow color with hints of green, nice and clear.

Nose: Crisp and ripe, citrus, apples and lemon, almonds and smoked hazelnuts. Hints of mineral and good freshness.

Mouthfeel: Fresh and forward, nice richness to the mid-palate, very classic in its definition. Lots of ripe fruits, almonds, some delicate oak, and a light smokiness.

Harmony: A complete wine with nice mineral and roundness. Good intensity, fresh with a nice volume.

Ageing potential: Vintage + 3 to 10 years