

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%)

Production: 9,000 bottles

Pouilly-Fuissé Château-Fuissé "Vieilles Vignes"

Terroir - Geology



The limestone in the Mâconnais find its origins in the Bajocian and Bathocian period within the Jurassic era and are from oceanic origin (different from the limestone of the Kimeridgien in Chablis). This mineral character will express itself through delicate hints of menthol and white flowers all through its evolution in bottle.

This wine is the historical example of the organization of the Pouilly-Fuissé appellation, situated within four different villages (Chaintré, Fuissé, Solutré-Pouilly and Vergisson), as well as the absence of any classification system of premier and grand crus in Mâconnais. The four villages do have similarities in style and geology but still preserve their identity. For the composition of our wine we use these different expressions, complementary to each other in taste, aromas and structure. The Pouilly-Fuissé Château-Fuissé Vieilles Vignes is a blend of the best and oldest parcels, aged between 30 and 70 years. The Pouilly-Fuissé appellation and the old vines distinction (Vieilles Vignes) do find here their fullest expression. The wine was first created in 1969. Old vines have deep roots (6 to 8 meters), they offer small yields, great maturity and they concentrate the expression of the vineyard. This exceptional cuvée goes beyond single vineyard expression in order to reach a superior level, among the most complete and most complex ones of the Pouilly-Fuissé appellation, signed by its winemaker. As in other regions it's the producer or domaine that guarantees the quality, regularity and integrity of its wine as "Vieilles Vignes" by itself is not protected by the INAO. This wine will develop over time to reach its peak period between 4 to 12 years following the vintage.

Area under vine:	3 Hectares (15 plots) – 7.5 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:	1929-1961
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 & 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: Pale yellow color with hints of green. Brilliant and clear.
Nose: Citrus, ripe fruits, white flowers and lots of mineral. Delicate oak with a fresh and elegant mineral.
Mouthfeel: Round with a good grip and density. The mouth is well balanced with lots of finesse and complexity towards the end.
Harmony: Mineral, ripe, rich and concentrated. A wine with lots of definition and character. Solid and refined.
Ageing potential: Vintage + 3 to 15 years