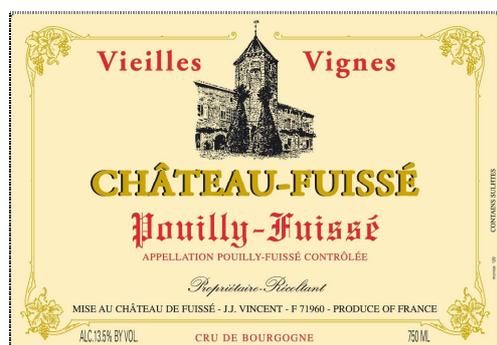


# Château-Fuissé

*Richesse d'un terroir*

*Authenticité des climats*



<u>Appellation Pouilly-Fuissé Contrôlée</u>	
Varietal:	Chardonnay (100%)
Alcohol:	13.5°
Acidity:	n.c.
pH:	n.c.
FML/MLF:	100%
Vinification:	Barrel (100%)
Production:	n.c.

## Pouilly-Fuissé Château-Fuissé "Vieilles Vignes"

### Terroir - Geology

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 or grand crus in Mâconnais. The four villages do have similarities in style and geology but still preserve their individual identities. 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 over 50 years and over. Old vines have deep roots (6 to 8 meters), they offer small yields, great maturity and they concentrate the expression of the vineyard.

The limestone in the Mâconnais finds 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 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, Antoine Vincent. This wine will develop over time to reach its pinnacle between 4 to 8 years following the vintage.

Area under vine:	3 Hectares (15 plots) – 7.5 Acres
Average yield:	40 Hl/Ha - 16 Hl/Acre - 2.4 Tons/Acre
Density of planting:	9,000 Vines/Ha - 3,600 Vines/Acre
Period of planting:	1929 - 1961
Pruning method:	Single bowed Guyot 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. Our cellars are temperature controlled. The choice of our barrels, their origin and the proportion of new barrels remains personal and is based on our gustatory experience. Our choices vary and adapt to vineyard and vintage character.

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 autolysis 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 and the judgment of our winemaker Antoine VINCENT, we do full or partial malo-lactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting.

The wines are fined with bentonite (natural clay) if necessary, followed by a light filtration.

The final Cuvée of Vieilles Vignes will rest for an extended period in tank until the bottling. The marriage and harmony between the different origins starts in tank and will reach its optimum after a few years 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.

Our bottles are finally stored in our cellars (13°Celsius- 55° Fahrenheit) awaiting their labelling and expedition.

## Wine & 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 + 5 to 10 years