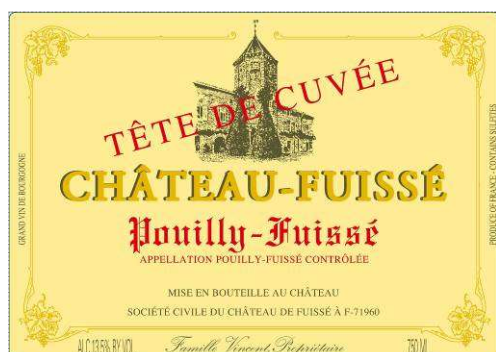


Château-Fuissé

L'Excellence Familiale

Authenticité des climats



Appellation Pouilly-Fuissé Contrôlée

Varietal:	Chardonnay
Alcohol	13.5°
Vinification:	Barrel (70%) + Tank (30%)
Production	100,000 bottles
Area under vine:	17 Ha (40 plots/ 15 soil types)
Average Yield:	50 Hl/Ha
Density of Planting:	9,000 Vines/Ha
Pruning method:	Single bowed Guyot cut

Pouilly-Fuissé Château-Fuissé "Tête de Cuvée"

Terroir - Geology

The making and blending of the wine is based on the complementary character in structure and taste, of the different terroirs of Pouilly-Fuissé and reflects the geological diversity of the appellation. The 4 villages (Fuissé, Pouilly-Solutré, Châinré, Vergisson) that share the production area of the Pouilly-Fuissé Appellation offer each of them slightly different styles of wine.

Most of our properties are situated in Fuissé with soils composed of clay, marl and limestones. They are situated on the South slope of the Mount Pouilly. The wines from these vineyards are richer and bigger structured with as a paradox, they also have a higher acidity.

A small part of our vineyards situated around the village of Châinré have slate- and sandy soils. These wines bring lightness to the blend as their floral aromas are sublimed by the fermentation in tank.

Other plots are situated around the village of Solutré-Pouilly where the soils contain more limestone offering mineral character and are lighter type of ripe fruit and a lower level of acidity.

This multitude of the differences blended, make the Pouilly-Fuissé Château-Fuissé "Tête de Cuvée" into one of the most complete and most typical wines of the appellation, its "Best blend" or "Tête de Cuvée".

Once bottled this wine will surpass over the years, the primary fruit character of its youth (aromas from yeast, citrus-fruit, flowers and soft oak flavour) and offer an even more harmonious and noble palate with the added secondary aromas (ripe fruit character, white almonds, toasted bread, integrated oak scent).

The complexity from ageing places our Pouilly-Fuissé Château-Fuissé "Tête de Cuvée" among the greatest white wines of Burgundy.



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Vinification

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 (limiting rebechage), adapted to the quality and maturity of each harvest. The juice is pumped 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 or stainless tanks at the Château-Fuissé. We are in favor of wild yeast and a spontaneous start of the alcoholic fermentation. Our cellars are temperature controlled. In general, we use 20 to 30% new barrels, depending on the vintage, with a 5-year rotation. 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.

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*, our wines normally go through full malolactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting.

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

The final blend of "Tête de Cuvée" will rest for an extended period in temperature-controlled tanks until the bottling. The marriage and harmony between the different origins will start in tank and will be completed after three to four months in the bottle.

Additional care is given to our choice of corks. Specific tolerances are imposed to our suppliers to assure the quality and regularity of their corks. Our bottles are finally stored in our cellars (13° Celsius), awaiting their labelling and shipment.

Wine & Foods

Best pairings for this wine: scampi, scallops, noble fish varieties (sole, turbot), Bresse poultry with morels and cream sauce, veal.

Recommended temperature of service: 12° Celsius.

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 with zesty bite 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 floral scent, nice mineral and roundness. Good intensity, fresh with a nice volume.

Best period for enjoyment: Vintage + 3 to 8 years.