

DOMAINE DE FUSSIACUS

POUILLY-FUISSÉ *VIEILLES VIGNES*

TERROIR

The FUISSÉ region, 250-300 metres above sea level.

Soil is argilo-calcareous.

VINIFICATION

Done in the traditional Burgundy style, with entirely manual grape harvesting and pneumatic pressing techniques. Elevation is done in oak barrels.

Yeasts are naturally occurring to maximise the flavours of the terroir.

VINES

These vines are more than 50 years old. Grape variety used is Chardonnay. Average return is around 40 hl/hectare.

We produce around 14,500 bottles per year.



TASTING

An open bouquet, fruity wine. Fairly enticing, with hints of vanilla. Dominant on the palate, revealing the mineral origins of its terroir. Unctuous and nicely rounded. Generally nicely structured. A rich, savoury wine.

ENJOYMENT

Great with foie gras, langoustine, perch and monkfish. Try with poularde de Bresse à la crème.

Serve between 10 and 12 degrees.

LAYING DOWN

The rigorous land selection process for the last 50 years, combined with oak-based élevage allow this wine to truly develop its notes of vanilla, hazelnut and toasted almonds.

Great now, but truly great in 3 to 5 years.

DOMAINE
CHÂTEAU DE CHAINTRÉ

DOMAINE
LES VIEUX MURS