HOUSE OF TOWNEND

Château Fuissé Le Clos Monopole 2021

Price	£82.50
Code	FUIS230

The 2.7 ha plot of Le Clos is arguably the finest of the 1er Crus, a new appellation introduced with the 2020 vintage. Encircling the winery and planted with 3 main soil types which provide perfect drainage and aspect. The vines were planted in 1929, 1963, 1968 and the newest in 1985. In 2021 just 10 barrels were made!

Tasting Notes:

The bouquet is forward and intense, combining buttery, honeyed notes with floral and citrus aromas. The palate is unctuous, ripe and expressive with flavours of honey, tropical fruit, stewed apple and minerals. Across all is the unmistakable note of ginger spice and wet stones. This is a complex and muscular wine with a lovely citrus finish that tightens and becomes more polished. Very elegant, full and classy.



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Specification	
Vinification	The wine is elegant, focused and refined, exhibiting stewed apple, cashew and smokey notes, with bright refreshing acidity that adds tension and the powerful finish showing faint floral overtones. Polished – classy!,
ABV	13%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	Pouilly-Fuissé
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2021
Style	Dry
Body	Rich, round and full flavoured
Producer	Château Fuissé
Producer Overview	The Château Fuissé dates back to 1604 and has been in the Vincent family for five generations.
Closure Type	Cork
Food Matches	This wine is great with white meats. Also works well with duck, pork, lamb, salmon; the simpler their cooking, the better! When it comes to pasta, Chardonnay likes creamy sauces, and/or with seafood.