



## HOUSE OF TOWNEND

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### Château Fuissé Le Clos Monopole 2021

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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!

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#### 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	
<b>Vinification</b>	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!,
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Pouilly-Fuissé
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Château Fuissé
<b>Producer Overview</b>	The Château Fuissé dates back to 1604 and has been in the Vincent family for five generations.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	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.