HOUSE OF TOWNEND

Château Fuissé Le Clos Monopole 2022

Price	£82.50
Code	FUIS240

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. Underground springs running through the centre of the vineyard gave the vines ample water in this driest of years. The vines were planted in 1929, 1963, 1968 and the newest in 1985.

Tasting Notes:

A rich, exotic nose leaps from the glass. The palate is heavily textured, long and ripe with smoked cereal, golden plum and dessert apple flavours, rounded and quite delicious even at this youthful stage. The structure of the wine is powerful and dense, with balancing freshness and a touch of aniseed on the very finish.



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Specification	
Vinification	Hand-picked, sorted and pressed gently to extract the very best juice. Fermented in tank then matured in 95% new oak for 12 months. Yields of 40hl/ha mean there is more to go round after the cripplingly small 2021 vintage.
ABV	14%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	Pouilly-Fuissé
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
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.
Press Comments	Decanter World Wine Awards, 2024, Best in Show, 97 points: “Pouilly-Fuisse was always and remains once of the most generously contoured white wines in Burgundy. Premier Cru status, though, provides an opportunity to highlight individual sites. This one is clearly outstanding. The wine is mouthfilling, broad and rich, with grasses, straw and pounded hazels and almonds; the finish is long, board and without any undue heat. A benchmark example of this unique appellation.”