



HOUSE OF TOWNEND

Château Fuissé Tête de Cru 2021

Price £40.00
Code FUIS225

The grapes come from a number of vineyards around the 5 sub regions of Pouilly, taking advantage of the slate and sandy soils of Fuissé blended with the heavier clay and marl soils of Vergisson, to make a wonderfully complex and polished style of Pouilly Fuissé. Fermented in a mixture of steel tanks and older oak barrels, then 20% matured in new oak with the remainder matured on fine lees in tank.

Tasting Notes:

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!.





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Specification	
Vinification	Fermented in a mixture of steel tanks and older oak barrels, then 20% matured in new oak with the remainder matured on fine lees in tank.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
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.