



## HOUSE OF TOWNEND

### Château Fuissé Tête de Cru

2022

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Price	£41.99
Code	FUIS235

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.

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**Tasting Notes:**

Pale in colour, forward and open on the nose with typical Chateau Fuissé polish and richness. The palate is immediately appealing, open, lush and almost decadent, but the hallmark of 2022 shows through with balancing fresh acidity, pink grapefruit and undertones of minerality and zip.

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Specification	
<b>Vinification</b>	Fermented in a mixture of 1/3rd steek tanks and older oak barrels, then 30% matured in new oak with the remainder matured on fine lees in tank. The soils are varied with a predominance of semi-slate and limestone. Average age of the vines is less than 35 years.
<b>ABV</b>	13.5%
<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>	2022
<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.
<b>Press Comments</b>	Decanter World Wine Awards, 2024, Silver Medal, 92 points.