HOUSE OF TOWNEND

Château Fuissé Tête de Cuvée 2022

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 steek tanks and older oak barrels, then 20% matured in new oak with the remainder matured on fine lees in tank.

Tasting Notes:

Pale in colour, forward and open on the nose with typical Chateau Fuisse 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.



HOUSE OF TOWNEND

Specification	
Vinification	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.
ABV	13.5%
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	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, Silver Medal, 92 points.