HOUSE OF TOWNEND

# Pouilly Fuissé Premier Cru Le Clos Monopole 2020, Château Fuissé




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| **Price** | £72.99 |
| **Code** | FUIS220 |

After an arduous 10 year application process, 2020 is the first vintage of the new appellation Pouilly Fuissé 1er Cru. There are 22 climats that have been designated 1er Cru status, and Le Clos is arguably the finest.

**Tasting Notes:**

The bouquet is intense, aromatic, lively and forward the palate is immediately full, very ripe and wonderfully decadent. The flavours of mango, papaya, spice, wet stones, cereal and honeycomb blend beautifully to create a complex and muscular wine that just keeps giving. The finish is incredibly long, fattened by battonage and sweet oak, and balanced against a razor-sharp acidity which gives perspective to the tropical fruit. Long, complex – captivating!

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| Specification | |
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| **Vinification** | Aged 10 for months in 90% new barrels. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2028 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Mâconnais |
| **Sub Area** | Pouilly-Fuissé |
| **Type** | White Wine |
| **Grape Mix** | 100% Chardonnay |
| **Genres** | Fine Wine |
| **Vintage** | 2020 |
| **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. |