



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Mâconnais, Pouilly-Fuissé
- **Vintage:** 2018
- **Colour:** White
- **Grape Variety:** Chardonnay
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Buttery and nutty
- **Vegetarian:** Yes (not certified)
- **Vegan:** Yes (not certified)
- **Drink With:** Fine fish or poultry

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CHÂTEAU-FUISSÉ POUILLY-FUISSÉ LE CLOS 2018

<https://gerrardseel.co.uk/products/chateau-fuisse-pouilly-fuisse-le-clos-2018>

Chateau-Fuisse Pouilly-Fuisse Le Clos 2018 is a wonderful wine that despite the large use of new oak, is in no way marred by this and retains great freshness. It has notes of toasted bread, fresh almonds and hints of fresh butter in line with other vintages. Château-Fuissé Pouilly-Fuissé Le Clos is extraordinarily rich, with layer upon layer of ripe apple, pear and spice. Rather oak-driven in its youth, two or three years in bottle allow the slightly disparate elements to harmonise. The finish is mineral driven with a firm gripping acidity.

The meaning of the word "Clos" in Burgundy has always been linked to an ancestral vineyard, surrounded on at least three sides by dry stone walls built from rocks brought to the surface by the passing of countless seasons. The Château-Fuissé Le Clos vineyard covers an area of 2.7 hectares and it surrounds the château and winery. This wholly owned single vineyard has been part of the domaine since its acquisition by the Vincent family in 1862.

Within Le Clos there are 3 distinct areas linked to the geology and to the age of the vines. The soil of lower slope is mainly clay thanks to erosion higher up, whereas the soils of the middle and upper slopes are dominated by small stones called "*chailles*", small calcareous stones consisting of flint and clay. The oldest vines are situated mid-slope, having been planted in 1929. The Château-Fuissé Pouilly-Fuissé Le Clos realises a natural synthesis between richness, ripeness and the finesse of mineral complexity.

Château-Fuissé Le Clos is a barrel fermented Pouilly-Fuissé, aged in the cool cellars below the château for 12 months. 80% of the barrels are new, 10% are one year old and 10% are two years old. Quantities are limited, under 500 cases are produced each year.

ABOUT THE GROWER

The Château-Fuissé has a rich history, with parts of the main house dating back to the 15th century. The estate has been in the hands of the Vincent family since 1862, and fifth generation winemaker Antoine Vincent is now at the helm. He is very ably assisted by his sister Benedicte and by his father, Jean-Jacques Vincent, who still keeps a watchful eye over him.

Today, Château-Fuissé comprises of 33 hectares of vineyards, 23 of which are in Pouilly-Fuissé and which are spread across 104 different plots. Having this diverse selection of terroirs to draw upon enables the Vincents to craft wines of far greater complexity than many other producers. The temperate climate and the limestone and clay soils of the Mâconnais are ideally suited to Chardonnay, allowing it to express a lovely balance of ripeness, concentration and minerality. The best of

traditional and modern winemaking practices are allied with a judicious use of oak barrels to produce textbook white Burgundy that speaks loudest of its terroir not its winemaker. These are wines that deserve their place in any cellar.

Since 1985, the Vincent family has offered an additional, eponymous range of wines, utilising carefully selected fruit from vineyards largely owned by other members of the family rather than by the Château-Fuissé estate. Needless to say, they are all vinified with the same passion and expertise and they supply plenty of bang for the buck.