



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Mâconnais, Pouilly-Fuissé
- **Vintage:** 2020
- **Colour:** White
- **Grape Variety:** Chardonnay
- **ABV:** 13%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Lightly oaked white Burgundy
- **Vegetarian:** Yes (not certified)
- **Vegan:** Yes (not certified)
- **Drink With:** Salmon or some good roast pork

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VINCENT POUILLY-FUISSÉ MARIE- ANTOINETTE

<https://gerrardseel.co.uk/products/vincent-pouilly-fuisse-marie-antoinette>

Vincent Pouilly-Fuisse Marie-Antoinette is a tribute to Jean-Jacques' mother, Marie-Antoinette Vincent. It is a pale yellow colour with hints of green. A touch of vanilla oak on the nose, with white blossom, lemon, apple and mineral scents. The palate is round and fruity with flavours of melon, kiwi, peach and apple, a youthful acidity and again a lovely note of minerality. Overall, the wine is nicely balanced and fresh with a great length.

The vines for this Vincent Pouilly-Fuissé Marie-Antoinette are owned by Jean-Jacques Vincent's sister and, although they are not the property of Château-Fuissé, the wines are fashioned with exactly the same level of care and expertise. Around 25% of the wine sees a little oak ageing to add structure, but this is really a wine designed for drinking in its youthful prime and it is a beautiful introduction to the appellation.

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.