

Product code: 2632

DOMAINE DE FUSSIACUS, MÂCON-FUISSÉ, BURGUNDY, FRANCE, 2019



Producer Profile

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Viticulture

The Fuissé region in the south of Burgundy is 250-300 metres above sea level. The soil there is predominantly argilo-calcareous. At Fussiacus the average vine age is 25 years so that the plants are in balance and at their peak of production. The techniques are those of organic farming albeit not certified. The harvest here is by hand.

Winemaking

This Mâcon-Fuisse is made in the traditional Burgundy style, with entirely manual grape harvesting. The grapes are gently pressed using a pneumatic press. The must is then fermented in 100% thermo regulated stainless steel tanks using only natural yeast. The wine goes through malolactic fermentation prior to bottling.

Tasting Note

Aromas of lemons and citrus fruit with a hint of stony minerality. Round smooth mouthfeel with apple and lemon flavours. The finish is lively with well balanced acidity. All in all a classy glass of Chardonnay.

Food Matching

Cold meats, oysters and local goat's cheeses.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment