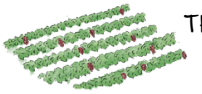
MÂCON-FUISSÉ
2024

CLOSE TO THE GREAT TERROIRS OF POUILLY-FUISSÉ, THIS WINE COMES FROM THE UPPER SLOPES OF THE APPELLATION, ON MARL-LIMESTONE SOILS



THE VINES BENEFIT FROM GENEROUS SUNSHINE, ALLOWING OPTIMAL RIPENING OF THE CHARDONNAY GRAPES. PREDOMINANTLY SOUTH AND SOUTH-EAST FACING EXPOSURE



CAREFUL GRAPE SELECTION ENSURES ONLY HEALTHY CLUSTERS ARE USED. GENTLE AND RAPID PRESSING AFTER HARVEST ALLOWS FOR PURE JUICE EXTRACTION WITHOUT BITTERNESS



ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS IN STAINLESS STEEL TANKS. AGED FOR 17 MONTHS IN CERAMIC EGG, WHERE NATURAL LEES STIRRING (BÂTONNAGE) ADDS COMPLEXITY AND MINERALITY



AN EXPRESSIVE AND ELEGANT NOSE, SHOWING THE NATURAL RICHNESS OF CHARDONNAY WITH AROMAS OF WHITE FLOWERS (HAWTHORN, HONEYSUCKLE), GRANNY SMITH APPLE, AND YELLOW PEACH

A FRESH AND VIBRANT ATTACK, WITH CITRUS NOTES AND A LINGERING FINISH OF ALMOND. A FINE BALANCE BETWEEN THE RICHNESS OF CHARDONNAY AND THE MINERALITY BROUGHT BY AGING IN CERAMIC EGG

FRESH GOAT CHEESE, BEAUFORT, OR YOUNG COMTÉ



FENNEL AND PINE NUT SALAD, PAN-SEARED SCALLOPS, OR ASPARAGUS RISOTTO

Unfiltered wine. A slight natural sediment may occur, a testament to its traditional aging process.
Drink this wine with love and simplicity !

