



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Fuissé Le Clos Monopole 2022

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<b>Price</b>	£79.00
<b>Code</b>	FUIS240

The 2.7 ha plot of Le Clos is arguably the finest of the 1er Crus, a new appellation introduced with the 2020 vintage. Encircling the winery and planted with 3 main soil types which provide perfect drainage and aspect. Underground springs running through the centre of the vineyard gave the vines ample water in this driest of years. The vines were planted in 1929, 1963, 1968 and the newest in 1985.

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### Tasting Notes:

A rich, exotic nose leaps from the glass. The palate is heavily textured, long and ripe with smoked cereal, golden plum and dessert apple flavours, rounded and quite delicious even at this youthful stage. The structure of the wine is powerful and dense, with balancing freshness and a touch of aniseed on the very finish.

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Specification	
<b>Vinification</b>	Hand-picked, sorted and pressed gently to extract the very best juice. Fermented in tank then matured in 95% new oak for 12 months. Yields of 40hl/ha mean there is more to go round after the cripplingly small 2021 vintage.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Pouilly-Fuissé
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Château Fuissé
<b>Producer Overview</b>	The Château Fuissé dates back to 1604 and has been in the Vincent family for five generations.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	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.
<b>Press Comments</b>	Decanter World Wine Awards, 2024, Best in Show, 97 points: "Pouilly-Fuisse was always and remains once of the most generously contoured white wines in Burgundy. Premier Cru status, though, provides an opportunity to highlight individual sites. This one is clearly outstanding. The wine is mouthfilling, broad and rich, with grasses, straw and pounded hazels and almonds; the finish is long, board and without any undue heat. A benchmark example of this unique appellation."