



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Fuissé Tête de Cru 2021

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**Price** £40.49  
**Code** FUIS225

The grapes come from a number of vineyards around the 5 sub regions of Pouilly, taking advantage of the slate and sandy soils of Fuissé blended with the heavier clay and marl soils of Vergisson, to make a wonderfully complex and polished style of Pouilly Fuissé. Fermented in a mixture of steel tanks and older oak barrels, then 20% matured in new oak with the remainder matured on fine lees in tank.

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### Tasting Notes:

Elegant, focused and refined, exhibiting stewed apple, cashew and smokey notes, with bright refreshing acidity that adds tension and the powerful finish showing faint floral overtones. Polished – classy!,

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Specification	
<b>Vinification</b>	Fermented in a mixture of steel tanks and older oak barrels, then 20% matured in new oak with the remainder matured on fine lees in tank.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<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>Vintage</b>	2021
<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.