



Mâcon-Fuissé



APPELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the *Régionale* Mâcon **appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Fuissé refers to white wines grown within a defined area in the village of **Fuissé**.

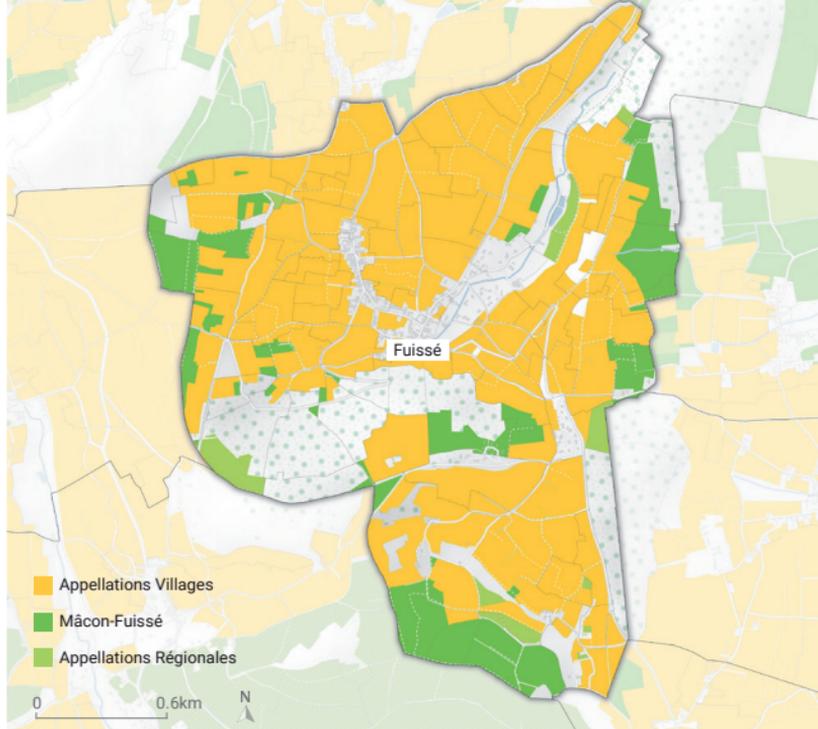
TASTING NOTES

Crystalline wines with glints of pale gold, Mâcon-Fuissé **whites** are discreet at first before gradually opening up to reveal floral aromas of hawthorn, honeysuckle, and mock orange. In the mouth, they are forthright, evoking a sophisticated grain of limestone. The finish is lively, acidulated, and long. They combine an indulgent aromatic structure with purity, like a compromise between the cheerfulness of a Mâcon and the minerality of a wine from the north of the region.

SERVING SUGGESTIONS

For a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à *la plancha*, gratinated oysters, or snails.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food



LOCATION

In the center of a natural green amphitheater, the territory of Fuissé is clearly delimited by the crease in the limestone hillside whose eastern and western summits adjoin respectively the Mâcon-Loché and Saint-Véran appellations in the village of Chasselas.

Fuissé is the historic heart of the production of white wines in the Mâconnais, when they were dispatched to the nascent Paris market from the 18th century onwards. This precedence has allowed Fuissé to legitimately claim usage of the name of the Pouilly-Fuissé appellation whilst retaining a complementary identification in the Mâcon appellation.

SOILS

At the southern end of the longest range in the Mâconnais, the vineyards of Mâcon-Fuissé can be found on either side of the Pouilly-Fuissé area.

These vines to the west and on the summit of the Bois de la Roche, at 350 meters above sea level, grow on the marl-limestone substrate from the Bathonian, with stones that break up into slabs on hot reddish-yellow soil. To the east, the areas of Le Bois des Fousses and Le Bois de la Croix offer a more original geological make-up, composed of pink microgranites from the Hercynian bedrock.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 48 hectares

Annual harvest: 378,600 bottles

Note: Average over three years 2016-2018