



# 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**.

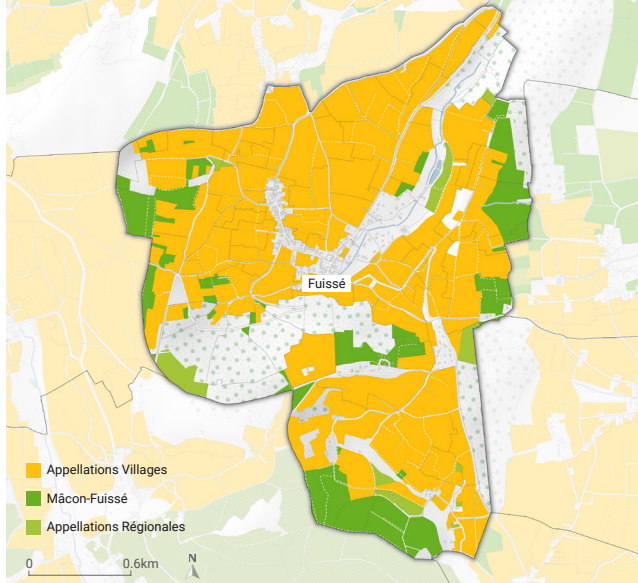
## TASTING NOTES

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 18<sup>th</sup> 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 Foussees and Le Bois de la Croix offer a more original geological make-up, composed of pink microgranites from the Hercynian bedrock.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Whites - Chardonnay.**

## PRODUCTION

**Area under vine: 48.40 ha**

**Annual harvest: 360,643 bottles**

*Source: 5-year average, 2017-2021*