



Mâcon-Fuissé *Bourgogne* - Le Haut de Fuissé -

Origin

Pierre VESSIGAUD is incarnating the new generation of this family estate, a family perpetuating his knowledge for 150 years, Mâcon Fuissé: a micro-terroir in the heart of Pouilly-Fuisse.

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 4 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 30 years old.

Plot : « Long Poil ».

Soil type : limestone and marls.

Elevation : 200m.

Exposure : West.

Farming : In organic conversion, plowing the soil, only use of sulfure and copper, natural fertilizer.

Winemaking : Hand-picked grapes, instantly pressed, use of native yeasts for fermentation.

Aging : Aged 12 months in wooden vats.

Clarification : Light filtration.

... To the glass

Deep yellow robe with golden tints. The nose is very ripe showing generous and fleshy fruits: apricots, mangos, and butery and walnuts notes. In the palate, the wine is ample, concentrate, with a nice mineral backbone and a refreshing acidity on the finish.

Food pairings

Amazing with seafood, oysters, foie gras, goat cheese, crab legs, octopus.

Practical information

- ★ Fruity and Savory for aging
- ★ **Aging potential** 0 - 15 years
- ★ **Service** Drink from 11°C

Annual production : 150 cases



« Precision is what guides my work in the vineyard and cellar. I love being very meticulous about my exceptional terroir, situated between the villages of Pouilly and Fuisse. For me there is no great wine without great grapes, and I bet a lot on my land. For me it must remain alive. Thus, for over twenty years my vineyard has been blessed with what I like to think of as a kind of alternative medicine, which translates into regular soil tillage,

Pierre VESSIGAUD



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS