

# Domaine Marcel Couturier



THIS WINE WAS AWARDED :

- IN 2020 BY RECEIVING THE GOLD MEDAL AT THE CONCOURS GÉNÉRAL AGRICOLE.

## MÂCON-FUISSÉ

### Plot

This fine white wine is made from the Chardonnay grape variety. It comes from a parcel of land with schistose soil, located in the village of Fuissé in the Mâconnais region of southern Burgundy.

The vines are 50 years old. As the domain is undergoing a conversion to organic farming, the soil is tilled about 5 times a year, using different tillage tools. The vines undergo natural treatments, involving sulfur and copper in low doses, which is accompanied by plant extracts and plant manures to promote a natural protective action.

### Winemaking

During the harvest, the grapes are picked entirely by hand when ripe. Pressing is done by pneumatic presses with the whole bunch, without being destalked. This is followed by the must settling procedure that takes place twice in order to delicately extract the juices and thus, preserve the aromatic finesse. The musts are then cooled and decanted. The vinification occurs in French oak barrels until spring of the following year. Bottling takes place after a minimum aging period of 11 months.

### Tasting Notes

Made from old chardonnays planted on a clayey-schist soil, this 2018 bottle offers a floral nose with hints of acacia honey and vanilla. On the palate, it is an explosion of flavours, with a very well blended woodiness, a fine, lacy structure and a fresh, long finish.