

Domaine Marcel Couturier

MACON FUISSE

Plot

This great white wine is made from the Chardonnay grape. It comes from a parcel of schistose soil in the village of Fuissé in the Mâconnais region of southern Burgundy.

The vines are 50 years old. As the Domaine is in the process of converting to organic farming, the soil on this parcel is worked around 5 times a year, using a variety of tillage tools. In the vineyards, treatments are natural (sulfur and copper) in low doses, combined with plant decoctions and purins to enhance the natural protective action.

Wine

The vines are over 50 years old.

The Domaine's vines are certified organic and biodynamic, and the soil is worked several times a year. The various varieties of spontaneously-occurring plants are mowed. The vines are treated with natural products (sulfur and copper) in low doses, combined with plant decoctions and purins to enhance their natural protective action. Preparations 500P and 501 are applied throughout the vegetative phase of the vine.

We carry out severe manual disbudding to control yields and improve the formation of the Poussard pruned vines, as well as picking between the vines. We use a number of methods to protect the grapes as they develop, such as braiding the vines in warm years, to keep them in the shade, and rigorous cutting in rainy years.

Biodynamic compost, made on the estate from grape marc and horse and cattle manure, is added to the green manure planted between the rows. This method provides a significant supply of naturally-occurring nitrogen and humic matter, thanks to the mix of plant varieties (clover, field pea, radish, faba bean, rye).

Winemaking

During the harvest, the grapes are picked when fully ripe and harvested entirely by hand. The grapes are pneumatically pressed into whole bunches, followed by static settling in 2 stages, before the must is poured into barrels. Fermentation takes place in oak barrels, sourced from French forests, and is often completed in the spring of the following year.

Bottling often takes place in August, after a minimum of 11 months' ageing.

The doses of sulfur used comply with DEMETER specifications (>90) and are often between 60 and 80 of total S02.

Tasting Notes

Appearance: Bright, golden yellow.

Nose: Floral, with notes of acacia honey and vanilla.

Palate: An explosion of flavors, with well-melted oak, a fine, lacy structure and a fresh, long finish.



THIS CUVÉE WAS AWARDED THE GOLD
MEDAL AT THE 2020
GOLD MEDAL AT THE CONCOURS
GÉNÉRAL AGRICOLE.

730 ROUTE DE FUISSÉ
71960 FUISSÉ

WWW.DOMAINE-COUTURIER.COM
DOMAINEMARCELCOUTURIER@ORANGE.FR

03.85.35.63.27
06.23.97.23.21
06.31.08.61.24