



St Véran, Château Fuissé 2024

White | France | Burgundy | 12.5% | Dry, crisp white

CODE: SV200243

7.9 hectares, split into two distinct zones, one facing north on Mount Pouilly, the other in Davayé at the foot of the Vergisson rock, which in turn has clay soils on one side and salty soils on the other. The fruit is harvested and vinified separately before blending at around six months; no oak. Pale with juicy white stone fruit on the nose, leafy with notes of greengage leading to a mineral, saline palate, rich and rounded with lovely acidity on the end, racy and taut and deliciously stylish. Just 12.5% abv this year. Drink 2026 - 2029+

Tasting Notes

When tasting with a grower who works with just one grape – Chardonnay in this case – in just one locality – the Mâconnais – it is incredible to see the differences between each wine, where the only variable is the precise location of the vineyard and the soil in which the vines grow. At Château Fuissé, the wines range from light and floral (Bourgogne Blanc, Famille Vincent) to broad and powerful (Le Clos), with all stops in between. The aim is always to respect the terroir and as a result the use of oak – new or used – is changed according to location to allow the fruit to shine rather than overshadow it. Most properties use a mix of barrels from a variety of coopers and forests so that there is no single dominant oak influence but where they use oak, Château Fuissé prefer to work with just one local cooper, Dargaud & Jaeglé, based in nearby Romanèche-Thorins, as they feel that this allows them to better represent the harvest.

75cl Bottle

£28.74

Case (12 bottles)

£344.88

