



MÂCONNAIS

Domaine de Fussiacus was created in 1989 at the heart of the Mâcon-Fuissé appellation. Planted entirely to Chardonnay, the vineyards are perched on gentle hills with east-southeast exposure 600–900 feet above sea level. Current patriarch Jean-Paul Paquet gradually expanded the Fussiacus property to include parcels of Mâcon-Chaintré, Mâcon-Fuissé, Saint Véran, and Pouilly-Fuissé, and he oversees the estate in addition to the family's two other wine properties, Domaine les Vieux Murs and Château de Chaintré. Fussiacus is named after the Roman emperor who made Fuissé his home many centuries ago and is believed to have founded the village of Fuissé.

Jean-Paul's son and a trained oenologist, Yannich Paquet has joined the family business, growing vines and producing wines with careful, conscious respect for the environment. The family uses organic farming methods and intervenes only when absolutely necessary, following *lutte raisonnée*, or *reasonable approach*. Grapes are manually harvested and fermented in stainless steel using only natural yeasts. Following fermentation, the wines are filtered and allowed to rest in stainless steel vats until bottling the following February.

"For as long as I can remember, vines have been part of the fabric of my world. On Thursdays, I used to join my father among the vines. I loved the grape harvests. In 1978 I was 20 and when my father died, I took over from him. I was married in 1980 (to Monique) and we've been lucky enough to have 3 children - 2 girls and a boy... Passion alone isn't enough. Know-how grows over the course of seasons and vintages. We try to use our know-how every day in growing our vines and in making our wines. Through really watching and listening, as well as through a great deal of patience, I've managed to make the most of exceptional lands boasted by southern Bourgogne region. Our overall respect for these unique lands means we are able to produce authentic, finessed, elegant wines."

MÂCON-FUISSÉ

100% Chardonnay planted to limestone-clay soils with SSE exposure at 750–900-ft altitudes. Fussiacus Mâcon-Fuissé is a fresh, reasonably-priced yet exceptionally character-driven Chardonnay from the heart of the Mâconnais. The ripeness and concentration of fruit and firm acidity are intimately entwined to present a delightfully pure experience of the Chardonnay fruit, and this wine never sees an oak barrel.

2012: effusive bouquet of white flowers and ripe white fruits with a supporting mineral element; despite hints of dried fruit and a round and balanced palate, this Burgundy is fresh and vivacious with a clean, brisk finish; wonderful accompaniment to a wide range of appetizers (particularly goat cheese), cold meats like salumi, white flaky fish, and shellfish especially oysters

Thank you for your time and for your interest in Connoisseur wines.