

# Chateau Fuisse makes fine Pouilly-Fuisse

Chateau Fuisse is headquartered in a magnificent, 15th-century edifice in the Macon region of southern Burgundy. But do not let the property's age and the traditions surrounding Chateau Fuisse deceive. It is a sophisticated and diversified modern winemaking operation directed by fifth-generation owner Jean-Jacques Vincent.

During the 127-year ownership of the property by the Vincent family, Chateau Fuisse has garnered a reputation as the finest producer of Pouilly-Fuisse. The best wines from the 50 acres of Vincent family holdings in Pouilly-Fuisse carry the name Chateau Fuisse.

The Chateau Fuisse vineyards encompass about 100 separate parcels of land midway up slopes in both the Pouilly and Fuisse districts. Each offers a distinct character to the wine and is vinified separately to maintain the original identity of the vineyard section.

After vinification, lots are blended to offer the consumer the consistent and inimitable Chateau Fuisse style. A limited 13,000 cases of Chateau Fuisse are produced each vintage.

**'Blending wines from three villages builds a more harmonious wine. The 1990 Macon-Villages is one of the best in the last 10 years. The acid levels are balanced and the wine overall is much better than the 1989.'**

— Jean-Jacques Vincent

THE 1989 Chateau Fuisse (\$38) is pricey by the mere fact of its rarity. Its generous and extended, mirroring the characteristics described for the regular Pouilly-Fuisse (see Wine Selections of the Week), but is a significantly bigger wine.

If you decide to buy this wine, remember the directive on Chateau Fuisse's cellar wall, inscribed in 1955 by the local tax collector. It translates, "It's better to put your nose in a glass of Chateau Fuisse than in your neighbor's business."



focus on wine  
**Eleanor and Ray Heald**

A vineyard in nearby St. Veran yields fruit for a St. Veran chardonnay, also produced at the chateau. This vineyard may be described as a "paleo," a single, demarcated vineyard producing grapes of consistent and uniform quality.

Three negotiant wines, Pouilly-Fuisse, Macon-Villages and St. Veran, are also made from grapes bought from local growers. They are selected under the supervision of Jean-Jacques Vincent, who monitors the growing, harvesting, blending and bottling of these wines.

Pouilly-Fuisse vineyards occupy about 1,700 acres in the southern Maconnais. Vincent's vineyard sources in Fuisse, constituting about 1/2 of the blend, are selected for their lively chardonnay fruit, producing a wine of depth and richness.

"POUILLY-FUISSE chardonnay is not as sophisticated as a Meursault or Puligny," Vincent contends. "It is also not as pricey and is a perfect wine for fish and lighter food preparations. It is a soft, pleasant white wine that makes a good value for aging."

Macon-Villages is the largest appellation in the Maconnais, with

nearly 6,000 acres. Vincent's wine (100 percent chardonnay) is a blend of three villages. The first offers a muscat character elevating the wine's aromas. The second lends structure to the wine, and the last gives finesse and elegance to the wine as a whole.

"Blending wines from three villages builds a more harmonious wine," Vincent said. "The 1990 Macon-Villages is one of the best in the last 10 years. The acid levels are balanced and the wine overall is much better than the 1989."

The vineyard sources for the St. Veran wine are in the northern part of the appellation. The area produces chardonnay wines with both pear and peach aromas and flavors.

## WINE SELECTIONS OF THE WEEK

J.J. Vincent 1990 Pouilly-Fuisse (\$18) is highlighted by hints of toasty bread aromas with well-structured chardonnay flavors that are well-balanced and delicious. This is a handsome chardonnay from southern Burgundy.

J.J. Vincent 1990 Macon-Villages (\$11) has appealing apple, pear and melon aromas with vanilla accents. The expressive flavors and generous finish make it a value-priced wine.

## Potato bread is a blue-ribbon winner

See related story on Page 3B

### OLD FASHIONED POTATO BREAD

(Michigan State Fair first-prize winner, 1986 through 1990)

1 cup mashed potatoes  
1 cup potato water, reserved from boiling potatoes  
2 pkgs. dry yeast  
2 tablespoons butter or margarine  
2 tablespoons sugar  
1 tablespoon salt (less if you're watching your salt intake)  
1 cup warm milk  
6 1/2 to 7 1/2 cups bread flour

Preheat oven to 375 degrees.

In a large bowl, sprinkle yeast and 1/2 tablespoon sugar over warm potato water. Let stand until foamy, about 5-8 minutes.

Heat milk with margarine or butter until temperature is approximately 105-115 degrees. In a large mixing bowl, combine 4 cups of bread flour, the remaining sugar, and salt. Add milk and mashed potatoes to dry mixture. Blend until smooth. Add the yeast mixture and stir in enough additional flour to make a stiff dough. Turn out onto lightly floured board. Knead, adding additional flour as necessary, until smooth and elastic, about 8 to 10 minutes. Place in a large bowl that has been coated with vegetable oil; turn dough to grease top. Cover bowl with plastic wrap and a towel. Let rise in a warm place until dough is double in size, about 30 minutes. Punch dough down, turn over in bowl. Cover and let rise again for about 20 minutes.

onto lightly floured board and knead to get the air bubbles out of the dough, about 3 to 4 minutes.

Divide dough according to the number of bread pans you are using. Roll each portion of dough into a 14- by 9-inch rectangle. Fold and shape the dough into loaves and place in greased loaf pans. Cover with plastic wrap and towel and let rise in a warm place, away from drafts, until it doubles in size and fills the bread pans, about 40 to 60 minutes. Remove coverings. Lightly sift flour onto tops of loaves. Bake at 375 degrees for 35 to 40 minutes or until loaves sound hollow when tapped on the bottom. Remove from pans immediately and cool on wire rack.

Yield: 2 loaves if using 9x4- by 5x4- by 2 1/2-inch pans; 4 loaves if using 8x4- by 4x4- by 2 1/2-inch pans.

## Herbs, spices make burgers flavorful

See Larry Jones' column Taste Buds, 3B

**ORIENTAL BURGERS**

10 ounces ground beef  
2 water chestnuts, minced fine  
1 green onion, chopped fine  
1 tablespoon hoisin sauce  
1 teaspoon soy sauce  
1/4 teaspoon ground ginger  
Combine all ingredients and mix well. Shape into hamburger patties and cook as directed on grill.

**MEXICAN BURGERS**

10 ounces ground beef  
1 tablespoon minced jalapeno pepper  
1/2 teaspoon salt  
1 tablespoon salsa  
2 thin slices Monterey Jack cheese  
Combine ground beef with pepper, salt and salsa. Cook as desired on grill, top with Monterey Jack cheese and sliced avocado, if desired.

**TURKEY BURGERS**

1 pound ground turkey or ground chicken  
2 tablespoons instant taco seasoning  
1 small onion chopped fine  
1 teaspoon oil  
1 small clove garlic, minced  
Combine ground turkey with taco seasoning. Mix well, set aside. Sauté onion in oil with garlic until tender. Add to ground turkey mixture. Mix well. Shape into patties and cook on the grill to desired doneness.

**FRENCH BURGERS**

10 ounces ground beef  
1 tablespoon chopped shallot  
1/2 cup dried tarragon  
1/2 cup fresh ground black pepper  
1 ounce Roquefort cheese, crumbled  
12 tablespoons Dijon mustard  
Combine all ingredients and mix well. Cook as desired on grill.

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**Assorted Varieties**

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