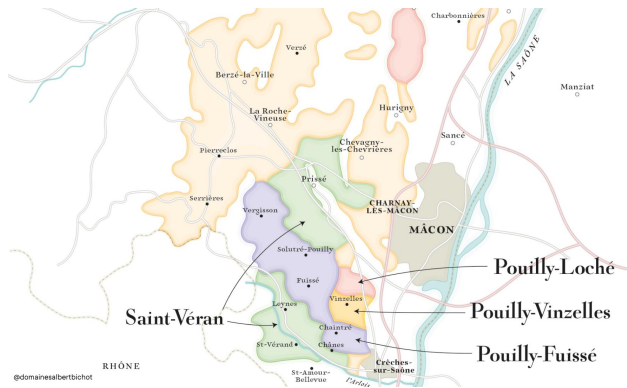


# POUILLY-FUISSÉ PREMIER CRU "CLOS REYSSIÉ" RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

## TERROIR

Shallow calcareous clay soil, considerable clay but pebbly

## PRESENTATION

Located in southern Burgundy, in the Mâconnais region, the Pouilly-Fuissé appellation stretches over the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré.

In 2020, following a long process of characterisation of the historic 'lieux dits', the appellation obtained the classification of a certain number of its Climats as Premier Cru.

Premier Cru "Clos Reyssié" covers 21.50 acres and is located in the commune of Chaintré, the southernmost village in the Pouilly-Fuissé appellation.

The vines are planted on a magnificent east-facing slope at an altitude of between 230 and 250 metres.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (20% new barrels) for about 10 months. Finished aging in stainless steel vats.

## TASTING

Fine, delectable nose featuring notes of white flowers and citrus fruit combined with a touch of honey. This is a very flattering wine on the palate, round and generous, yet balanced by pleasing freshness.

## SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years and more.

## FOOD PAIRINGS

Finely prepared fish and seafood

Grilled or stewed white meats and poultry

Recipe suggestion: fish tajine with vegetables

