



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

### QUOTES

Jancis Robinson: 16/20 (2022)

International Wine Challenge: 92/100, Silver Medal (2020)

