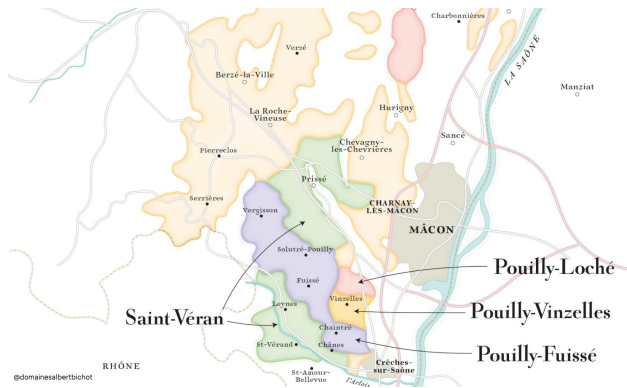


POUILLY-FUISSÉ PREMIER CRU "CLOS REYSSIÉ" MAISON ALBERT BICHOT



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

QUOTES

Jancis Robinson: 16/20 (2022)

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

