

# POUILLY-FUISSÉ 2021 1ER CRU LE CLOS REYSSIER

+254538

BC Retail \$72.99

BC Wholesale \$55.42

## Appellation, Terroir and Viticulture/Viniculture:

This appellation (formed in 1936) takes in the four villages of Solutr -Pouilly, Fuiss , Vergisson and Chaintr . Lying on a foundation of fossiliferous limestone identical to those found further north in the C te-d'Or, the Bajocien escarpments of Solutr  and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of Jurassic origin mixed with scree from up-slope and, in one spot, schist. The hillsides are cut into by little steep-sided streams which give the slopes an east-south-easterly exposure.

Hand-harvested, fermentation in stainless steel tanks on lees for 4 weeks, aged 15 months in burgundy oak barrels. Altitude: 200 -300 metres. Density: 8,500 vines/ha. Yield: 65-70 hl/ha.

## Tasting notes:

Elegant and charming, the colour ranges from pale to deep gold with green inflections. Varied aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes (lemon, grapefruit, and pineapple), white fruit (peaches), bracken, acacia, bread crumbs, buttered brioche, and honey. The texture is opulent, and the naturally rich structure is full of flavour. It is by nature delicate and distinguished.

## Food and wine pairing:

Straightforward, rich and complex, it has characteristic hints of minerality which pair well with crustaceans (crab, prawns, lobster) as well as foie gras. Well-balanced, smooth acidity allows pairing with white meats (veal or poultry), cream sauces and most goat cheeses. Bold aromatics also allow pairing with spicy and perfumed exotic cuisine (Middle-Eastern, South Asian and Oriental), and Sushi is enhanced by its minerality.

**Grape variety:** 100% Chardonnay

**Aging potential:** 5-7 years

**Serving temperature:** 12-13  C

**Case:** 12 x 750 ml

*Founded in 1947 by Marcel-Andr  Goichot, the reins of Maison Goichot have been held by his son, Andr -Marie Goichot since 1987. The Goichot family has several vineyards located in C te de Beaune and C te Chalonnaise, enabling them to offer many Burgundian appellations.*



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