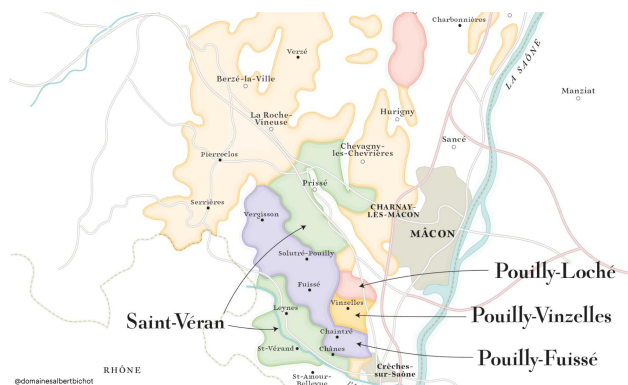


POUILLY-FUISSÉ PREMIER CRU "CLOS REYSSIÉ" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Shallow calcareous clay soil, considerable clay but pebbly

PRESENTATION

Located in Southern Burgundy, this appellation is located in the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré in the Mâconnais region. Clos Reyssié, with its 21,5 acres of Premier Cru vines, is located in the commune of Chaintré. The vines are planted at altitudes of between 230 and 250 m. on a magnificent slope that benefits from full eastern exposure.

VINIFICATION/AGEING

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

Alcoholic fermentation and aging on fine lees: 50% in stainless steel vats and 50% in oak barrels (20% new barrels) for 10 to 12 months.

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)

