

Les Gentilhommes Pouilly Fuisse Premier Cru Clos Reyssier

Maurice Martin

France - Burgundy - Pouilly Fuisse Premier Cru

Yellow bright limpid color.

The nose is complex and pleasant, with white fruits aromas such as pear, orgeat syrup, praline and liquorice, surrounded with butter and brioche notes, thanks to the ageing in oak barrels.

In the palate this wine has freshness and is powerful, it is precise, supple, with a subtle viscosity.

The fruity and toasted aromas make it gorgeous, with a delicate minerality lingering on the palate.

Specifications

Appellation	Pouilly Fuisse Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	between 40 and 50 years old
Agricultural Practices	Sustainable
Soil type	Limestone soils with residual clay at the bottom.
Vinification	Vineyards are located in Chaintré (0.3 hectare out of the 8.68 hectares in total - 21 acres). The vines are oriented due East and planted mid-slopes (15% slope). Hand Harvest. Pneumatic selective press, adapted to the grape ripeness, gentle, low pressure, ideal for the purity of the juice and for the aromatic. Slow alcoholic fermentation, in Bourgogne oak barrels of high quality, selected among the best coopers of Bourgogne. > Malolactic fermentation follows. Ageing for 10 months on fine lees in the same barrels (15% new).
Production	222 (9-liter cases)
Pairings	Excellent with white fish (such as musky or pike) as well as poulet de Bresse (blue feet chicken) in mushroom sauce.



Codes, Weights and Measures

UPC	7 84585 03026 2
Units/Case	12
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 03026 9
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 44.99 USD 750mL Bottle