



DOMAINES
&
CHÂTEAUX

2020

LE CLOS REYSSIER POUILLY-FUISSÉ PREMIER CRU

WINE DATA

Producer

Les Vins
Georges Duboeuf

Country

France

Region

Mâconnais

DESCRIPTION

The 2020 Premier Cru le Clos Reyssier reveals a subtle golden color, with green reflections. Expressive, racy, and dominated by minerality, it opens with hints of cookies and almond brioche. The palate is alternately silky and saline, offering a chalky flavor that mirrors the terroir.

WINEMAKER'S NOTES

After a careful selection of grapes from a small Southeast-facing parcel in the region with many vines over 50 years old, they are gently pressed and undergo temperature-controlled fermentation in stainless steel vats. Twenty-percent of the wine is aged in new French oak barrels for ten months. The rest sees frequent racking before being blended together and bottled for maximum roundness and complexity.

SERVING HINTS

This new Premier Cru is best served chilled (53.6 F / 12 C), and pairs well with shellfish such as lobster, poultry and goat cheeses.

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

5.58 G/L

Residual Sugar

1 G/L

pH

3.18

