

GEORGES  
DUBCEUF

*Pouilly-Fuissé*

PREMIER CRU "Le Clos Reyssier"

APPELLATION D'ORIGINE PROTÉGÉE

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.

FOOD & WINE

Pairs well with shellfish like lobster, poultry and goat cheese.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR  
[www.quintessentialwines.com](http://www.quintessentialwines.com)

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