MAISON A.GOICHOT

POUILLY FUISSé 1ER CRU
Le Clos Reyssier

Grape variety: 100 % Chardonnay
Climat: Le Clos Reyssier
Servicing temperature: 12-14°
Ageing: 5-7 ans

Plot

The State has validated the decision of the Inao to recognize the classification of 200 hectares of Pouilly-Fuissé in 1er cru, i.e. 22 climates. This is a first in the Mâconnais. A decision that comes just in time to benefit the 2020 vintage.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are barreled in oak barrels and aged for 15 months.

Tasting

Our Pouilly-Fuissé 1er Cru Le Clos Reyssier offers a color ranging from pale gold to deep gold, with green highlights. Delicate and complex where fruitiness (citrus, apricot) and floral (violet) mingle. On the palate, powerful and fleshy, it reveals notes of lime trees, exotic fruits, honey and has good length.

Food and wine pairing

Our Pouilly-Fuissé 1er Cru Le Clos Reyssier will be the ideal partner for fish like pan-fried eel in butter and white meats.

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