## Domaine Marcel Couturier

## POUILLY-FUISSÉ

"CLOS REYSSIÉ"

This fine white wine is made from the Chardonnay grape variety. Located on the town of Chaintré in the region of Mâconnais in South Burgundy. The name of the climate comes from its cadastral locality. This plot parcel has a calcareous and deeply clayey soil, in mid-slope.

The vines are 80 years old on average. As the domain is undergoing a conversion to organic farming, the soil is tilled about 5 times a year, using different tillage tools. The vines undergo natural treatments, involving sulfur and copper in low doses, which is accompanied by plant extracts and plant manures to promote a natural protective action.

)inemaking

During the harvest, the grapes are picked entirely by hand when ripe. Pressing is done by pneumatic presses with the whole bunch, without being destalked. This is followed by the must settling procedure that takes place twice in order to delicately extract the juices and thus, preserve the aromatic finesse. The musts are then cooled and decanted. The vinification occurs in French oak barrels until spring of the following year. Bottling takes place after a minimum aging period of 11 months.

asting Notes



• THE GOLD MEDAL OF THE CONCOURS GÉNÉRAL IN 2020 BY THE GUIDE BETTANE ET DESSEAUVE,

POUILLY-FUISSÉ

Anarca Continior

CLOS REYSSIÉ

- IN 2019 IN BOURGOGNE AUJOURD'HUI (N°145 AND N°147).
- IN 2018 BY THE GUIDE HACHETTE DES VINS, IN BOURGOGNE AUJOURD'HUI (N°141) AND
- IN 2016 BY WINE ENTHUSIAST

This wine has subdued scents of fresh, ripe white and citrus fruits. Its scents are always rich and harmonious, well constituted, compact, pure, and long on the palate. The wine's is rich, full, and well balanced and its finish has a salty touch.