

DOMAINE EVE ET MICHEL REY

Pouilly-Fuissé 'En Buland'

Eve and Michel Rey produce natural white Burgundy wines in miniscule quantities from the finest terroir in the Mâconnais. From the soil to the cellar, Michel and Eve do everything by hand, and it's just the two of them—such diligence and dedication is what makes their bottles so special. They don't own tons of vineyards; they don't overextend. Every time we visit their cellars—their modest winery offers a breathtaking view of the Vergisson valley—we are struck at how what's in our glasses so faithfully mirrors the majesty just outside their cellar door. While the word "artisan" is so often bandied about in wine, it is vine growers like the Reys who are the true artisans, crafting with just four hands works of vinous art, each and every vintage.

WINERY: Domaine Eve et Michel Rey

WINEMAKER: Michel Rey

ESTABLISHED: 1988

REGION: FRANCE • Burgundy • Mâconnais • Vergisson

APPELLATION: Pouilly-Fuissé AOC

BLEND: 100% Chardonnay

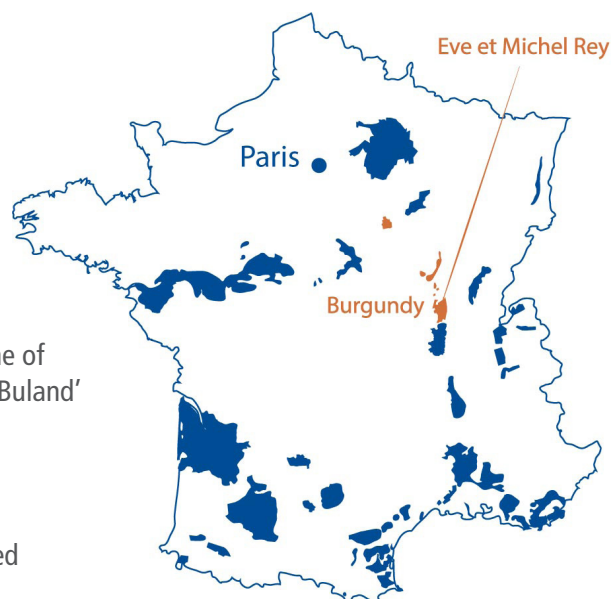
VINEYARDS: Located on the higher slopes of the Roche de Solutré (one of two ancient reefs that mark the dramatic landscape of Vergisson), 'En Buland' faces northwest. Soils are thin, mixing limestone and clay.

AGE OF VINES: 35 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older French oak barrels for a minimum of 10 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of grapefruit and lemon zest, fresh nuts, crushed oyster shells. Ripe white fruits, citrus; fresh and long.

PAIRING SUGGESTIONS: Fresh shellfish; sushi; foie gras; grilled chicken



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