

POUILLY-FUISSÉ 1<sup>ER</sup> CRU  
SUR LA ROCHE  
*Eve & Michel*  
**REY**

## DOMAINE EVE ET MICHEL REY

### Pouilly-Fuissé 1er Cru 'Sur La Roche'

*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 in the village of Vergisson at the summit of the "rock" of Vergisson, 'Sur La Roche' faces southeast, and is one of the appellation's highest-altitude plots. Soils are pure limestone marl, with subsoils of solid limestone.

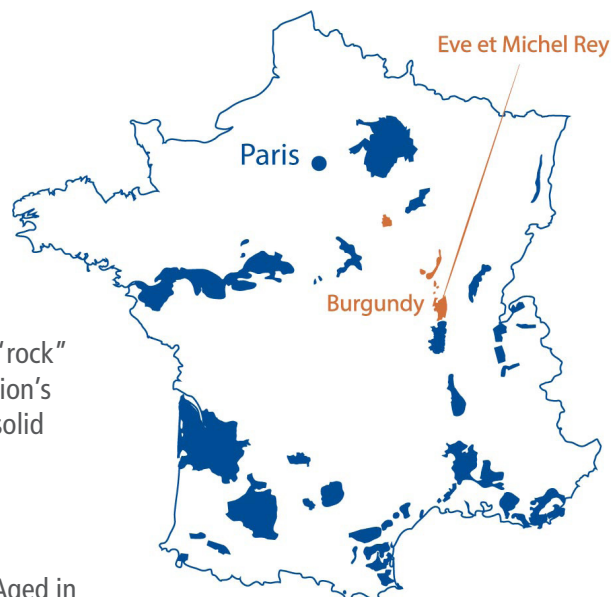
**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in French oak barrels (between 10-20% new oak). Aged in barrel. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of wildflowers and ripe pear, apple, crushed oyster shell. Medium-bodied, white fruits and citrus zest.

**PAIRING SUGGESTIONS:** Fresh shellfish; sushi; grilled chicken

**NOTES:** 'Sur La Roche' was raised to premier cru as of the 2020 vintage.



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