

## **DOMAINE EVE ET MICHEL REY Pouilly-Fuissé 1er Cru 'Les Crays'**

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 Vergisson (one of two ancient reefs that mark the dramatic landscape of Vergisson), 'Les Crays' faces full south. Soils are rich in limestone scree; the plot is steeply graded.

AGE OF VINES: 40 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 ripe pear and apple, lemon zest, fresh nuts, crushed oyster shells. Ripe white fruits, citrus; fresh and long.

**PAIRING SUGGESTIONS:** Fresh shellfish; sushi; fois gras; grilled chicken **NOTES:** 'Les Crays' was raised to premier cru status as of the 2020 vintage.

