

DOMAINE EVE ET MICHEL REY Pouilly-Fuissé 'La Maréchaude'

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: The 'Maréchaude' vineyard is a south-facing, steep hillside vineyard on the slope of the Roche de Vergisson. Soils mix chalk and clay, with late of white steeps that centure the heat of the sure.

with lots of white stones that capture the heat of the sun.

AGE OF VINES: 45 years

WINEMAKING: Hand-harvested. Grapes are pressed full cluster then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older French oak barrels for a minimum of 10 months. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of grapefruit and lemon zest, fresh nuts,

light smoke. Plush white fruits balance a lively acidity.

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

