



DOMAINE ERIC FOREST

Pouilly-Fuissé 2018

'L'Optimum des Hautes de Crays'

Eric Forest is one of the top names in Vergisson. Heir to eight generations of grower talent and trained by local legend Jean-Marie Guffens, Eric crafts rich, expressive wines that are shining examples of the potential of white Burgundy from the Mâconnais. Eric established his own domaine in 2000, and now manages some 20 acres of vineyards in and around Vergisson, the centerpoint for quality in the Mâconnais. Vines are cared for sustainably, and much of Eric's natural philosophy was inspired by his grandfather, an early adopter of biodynamics in the region.

WINERY: Domaine Eric Forest

WINEMAKER: Eric Forest

ESTABLISHED: 2000

REGION: FRANCE • Burgundy • Mâconnais • Vergisson

APPELLATION: Pouilly-Fuissé AOC

BLEND: 100% Chardonnay

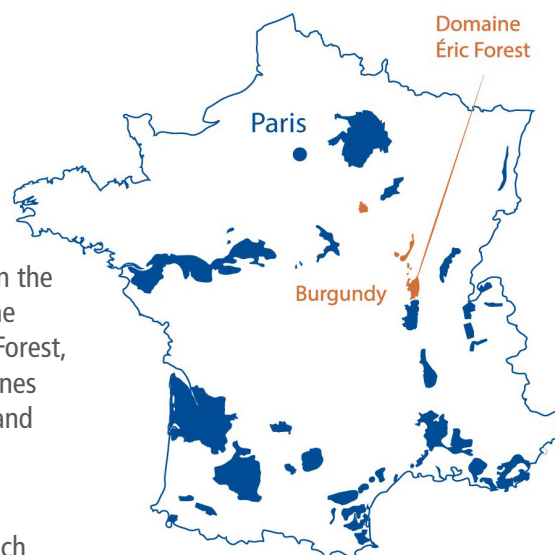
VINEYARDS: 'Crays' faces full south and is steeply graded; it is found on the face of the Roche de Vergisson. Soils are rich in limestone scree, with the rock's core of solid limestone not far from the surface. Winemaker Eric Forest, exceptionally in the 2018 vintage, selected fruit from the plot's oldest vines and let grapes "hang" an extra three weeks, slightly drying the grapes and thus concentrating flavors and sugars.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster; fermented in French oak barrels (60% new oak, high toast) on indigenous yeasts. Aged one year in barrel, and one year in terracotta amphora. Bottled in July 2020, via gravity and unfiltered, with minimal added sulfites. Released in spring 2023.

TASTING IMPRESSIONS: Aromas of yellow fruit, beeswax, citrus curd. Supple and full-bodied, with good mineral energy.

PAIRING SUGGESTIONS: Rich white fish (swordfish or otherwise); roasted chicken with herbs; veal or other white meat



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