



DOMAINE ERIC FOREST

Saint-Véran 'Cuvée Unique'

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: Saint-Véran AOC

BLEND: 100% Chardonnay

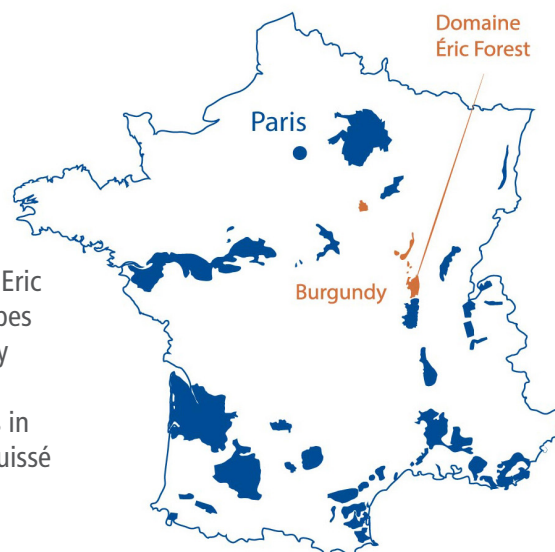
VINEYARDS: Given the very low yields of the 2021 vintage, winemaker Eric Forest combined his Saint-Véran fruit to make this wine. It includes grapes from 'Terre Noire,' the "black earth" referencing the plot's thin, dark clay soils; here the "mother rock" of limestone sits less than a yard from the surface. 'Terre Noire' faces south, and is one of the higher-altitude plots in Davayé. The vineyard 'La Renommée' is a natural extension of Pouilly-Fuissé 'Les Crays,' very steeply graded and warm; soils are pure limestone.

AGE OF VINES: 30 years, on average; some 100 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented in French oak barrels on indigenous yeasts. Aged in barrel on fine lees for 10 to 15 months. Bottled via gravity and unfiltered, with minimal added sulfites.

TASTING IMPRESSIONS: Aromas of stone fruit, vanilla, baking spices. Richly flavored, with more yellow and white fruits, flowers, brown spice.

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



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