AP WINE IMPORTS

ERIC FOREST

Pouilly-Fuissé L'Âme Forest

The Estate: The Forest family has cultivated wine in the Maconnais for 8 generations. Eric took over in 1999 and expanded the domaine to 8.9 hectares. The domaine uses organic and biodynamic methods, with manual harvest, gentle pressing, and hand bottling by gravity, often unfiltered.

Location: The coolest areas of Vergisson, Pouilly-Fuissé, Burgundy, France.

Age of the Vines: Includes old Carmentrants vines

Soil: Blend of four cooler terroirs: the marls of La Côte give powerful, mineral structure and length; the clay-limestone of Tilliers and Le Bois Rosier bring finesse with citrus and stone fruit; the old Carmentrants vines add richness and depth. The plots were planted by André (Eric's grandfather), cultivated by Michel (his father), and taken over by Eric in 1999.

Varietals: 100% Chardonnay

Vinification: Grapes are pressed very gently and over long periods, without crushing, then fermented in cask on native yeast with much of the lees.

Aging: Matured over two winters before bottling, without filtration and with very little sulfur.

Alcohol: 13%

Tasting Notes: Balanced, intense in energy, and very fresh on the palate.

