AP WINE IMPORTS

ERIC FOREST

Pouilly-Fuissé Mise En Bouche

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: Pouilly-Fuissé, Burgundy, France.

Vines: Hand harvested in 50 kg crates.

Varietals: 100% Chardonnay

Vinification: Gravity-pressed bunches, pressed gently and slowly. Vinified with natural yeasts.

Aging: Aged on the lees; 50% in tank, 50% in barrel.

Alcohol: 13.0%

Tasting Notes: Intense, brilliant gold. Delicate aromas of hawthorn and honeysuckle with toasty notes. Fresh and elegant with fruity notes on the palate. Crisp, creamy, fresh, and dynamic.

Food Pairing: Seafood, poultry, and sweetbreads.

Cellaring: Hold until 2028.

