



DOMAINE ERIC FOREST

Pouilly-Fuissé '24 Carats'

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

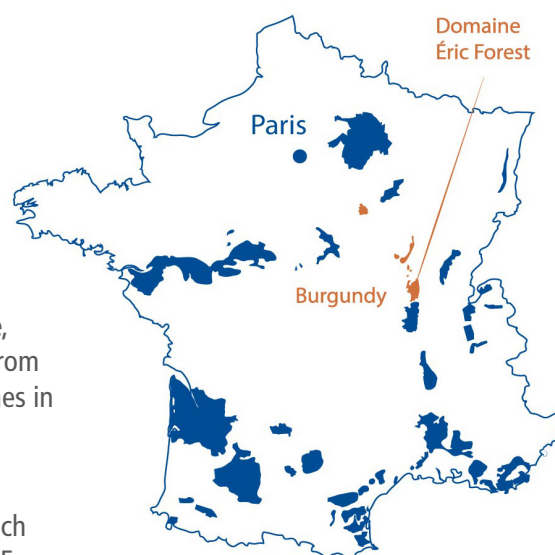
VINEYARDS: A special cellar selection from top terroirs in Pouilly-Fuissé, blended only in the best vintages. Some one-third of the blend comes from estate vines in Pouilly-Fuissé 'La Roche,' while the rest is from estate vines in Pouilly-Fuissé 'Les Crays.'

AGE OF VINES: 45 years, on average

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. Wines moved via gravity; bottled unfiltered, with minimal added sulfites.

TASTING IMPRESSIONS: Aromas of sauteed citrus, orange stone fruit, peppery notes. Full-bodied, supple, very expressive

PAIRING SUGGESTIONS: Rich fish with beurre blanc sauce; roast chicken with herbs; aged French cheeses



NORTH BERKELEY IMPORTS

northberkeleyimports.com