



# RÉSERVE DES ROCHERS

## POUILLY-FUISSÉ 2019

### BACKGROUND

Rochers is named for the famous “Roches” or limestone cliffs of Solutré and Vergisson in Burgundy, France. Founded in 1928 on the site of a Gallo-Roman villa which was one of the most important wine estates in the region, the cellar of Chaintré is one of the oldest in France.

Yields are kept low by a combination of rigorous pruning and maintaining an average vine age of 35 to 40 years. Réserve des Rochers practices sustainable viticulture, without pesticides nor herbicides.

### APPELLATION

Pouilly Fuissé - Burgundy, France

### VARIETAL COMPOSITION

100% Chardonnay

### WINEMAKING & VINTAGE NOTES

Pouilly-Fuissé is one of the designated Crus of the Mâcon. Vines grow on limestone soils in the village of Chaintré.

Fermentation and maturation in stainless steel vats – bottling after 12 months.

### TASTING NOTES

An expressive nose of pear and floral scents with touch of honey, mint and minerality. A rich, round wine with complexity and long finish.

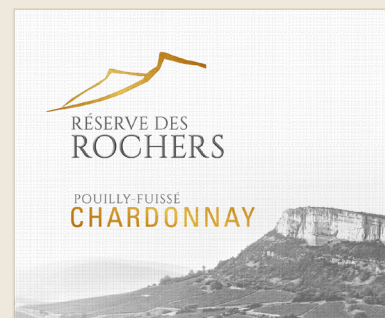
A wonderful accompaniment for seafood, oysters and poultry.

### WINEMAKER

Isabelle Adoir-Pécoud

### TECHNICAL DATA

Alcohol  
13%



**90** WINE ENTHUSIAST  
POINTS June 2021

