



RÉSERVE DES ROCHERS

POUILLY-FUISSÉ 2017

BACKGROUND

Rochers is named for the famous “Roches” or limestone cliffs of Solutre 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 Chaintre 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 or herbicides. The vineyards site is second to none, based around the famous Clos Reyssier lieu-dit.

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 the calcareous rocks and limestone clays surrounding the “Rocs” of Solutre and Vergisson.

TASTING NOTES

This wine has a beautiful straw hue with mineral notes and aromas. A finely tuned backbone of acidity is complemented by ample fruit flavors such as ripe pear and apple.

This wine is a wonderful accompaniment for fish, roasted chicken, veal, and pork, especially when served in creamy sauces. Also goes well with a variety of casserole dishes such as macaroni and cheese, chicken pot pie, and scalloped potatoes.

WINEMAKER

Isabelle Adoir-Pécoud

TECHNICAL DATA

Alcohol
13%



EXCEPTIONAL WINES FROM
THE VALLEY OF PARADISE

