



## TECHNICAL DATA

**Total Acidity**  
4.05

**pH**  
3.43

**Alcohol**  
13%

**Residual Sugar**  
1.5 g/L

**Blend**  
100% Chardonnay

## FOOD PAIRINGS

— **Foods** —  
Fish  
Poultry  
Goat Cheese

— **Serving Temperature** —  
Serve at 54°F

**GEORGES  
DUBŒUF**

# CLOS REYSSIER

POUILLY-FUISSÉ

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. POUILLY-FUISSÉ**  
**1928**  
**Chardonnay**  
**755 feet**  
**3.7 acres**  
**Calcareous Limestone**

## BACKGROUND AND CHARACTER

The area of Clos Reyssier consists of approximately 37 acres, divided among several operators/managers. Clos Reyssier is named after a former owner. The vineyard slopes gently from the village of Chaintré. The vines are planted exposed to the south - southeast, on a clay and limestone terrain from the second Jurassic period.

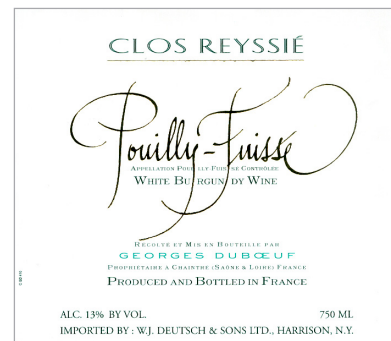
In this area, and on this site, there was a Gallo Roman farm and villa. Georges Duboeuf, a native of Chaintré, owns 3.7 acres. According to research carried out by his brother Roger, the Duboeuf family have had a presence here since 1500.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 64°F to 68°F  
MALOLACTIC FERMENTATION — 100%  
TANK AGEING — No

## TASTING NOTES

This wine has a beautiful golden yellow color. The nose is both generous and powerful, full of finesse. We find the characteristic aromas of flint. It is a complex wine with a long finish.



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