



ROMUALD VALOT

Pouilly-Fuissé - Premier Cru

Clos Reyssier - 2020

Grape variety: 100% Chardonnay - 50% stainless steel with 50% new oak barrels.

Tasting Notes:

Elegant and full of charm, this white wine has a colour ranging from pale to deep gold, flecked with green. Different families of aromas make up the bouquet: mineral notes (silex), citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), bracken, breadcrumbs, buttered brioche, and honey. In the mouth it is possible to discern the differences between wines from different plots.

Serving suggestions:

Straightforward, rich and complex, it has a characteristic hint of mineralogy which allows it to match noble crustaceans (king prawns, lobster, crawfish) as well as foie gras. With acidity and smoothness in balance, it goes well with white meats such as veal or poultry in cream sauce, as well as many varieties of goat's cheese. Sushi is also enhanced by its mineralogy.

Serving temperature: 10 to 12 °C. Drink : Now > 2030