THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Éric Forest

Vergisson

Pouilly-Fuissé
“L’AME Forest”

Grape varieties:
100% Chardonnay

Bottling options:
75cl, 1.5l

Grower
Eric Forest farms vines in Vergisson that have passed from father to son for eight generations, and now has 6 hectares planted between 1930 and 1979. His grandfather's knowledge of nature and biodynamics has shaped his approach. All work is done by hand: the vines are pruned to allow ventilation and keep treatments to a minimum, and extra ploughing keeps the soils alive.

Vineyards
A blend of four of Eric's cooler, east and north facing terroirs on the northern slope of the Vergisson hill. The marls of La Côte give structure and length, the clay and limestone of Les Tilliers and Le Bois Rosier bring finesse, and the old vines of Carmentrants add richness and depth. The soils are marl and very old limestone of decomposed oyster shells. The vines were planted by Eric's grandfather André and Eric took them over in 1999.

Vinification
Hand picked and gently pressed. The wine is aged on its lees for 10 to 15 months in 300 litre oak barrels, 20% of them new, with low sulphur additions. Bottled by hand, by gravity, and usually unfiltered.

Style
A balanced Pouilly-Fuissé that brings together mineral structure, length and finesse. A wine for the table, with fish, shellfish and white meat.



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