

WHERE
FRANCE

WHAT
WHITE

WHEN
OCCASIONALLY SPECIAL

POUILLY-FUISSÉ

grand vin de bourgogne

PAUL CROSES
2015

PAUL CROSES POUILLY-FUISSE

The Grand Cru of the Macon!

PAUL CROSES

WINEMAKER Pierre Meurgey

REGION Pouilly Fuisse

GRAPE VARIETY Chardonnay

SOIL Clay & limestone

AGE OF VINES Planted around 1972

PRODUCTION 15,000 bottles



CONCEPTUAL DOPPELGÄNGER

That Gia is one special bitch! Tired, I know, but so hard to resist. This really is Gia, 2016's Westminster Kennel Club, 'best in show'. Why do you ask, was she so crowned? Can't you see? Bloodline, history, poise, class, work ethic - the works! The best of the greyhound breed all distilled through this one fabulously lanky showgirl. There's only one, so chosen, amongst the many. It's the one that you want. Just like Sally in Grease. Drink to her and your success.

VITI VINI 2 parcels, sustainably farmed in the village of Solutré. Whole bunch pressed, natural primary malolactic fermentation, and maturation in 228L barrels, 20% new. 9 months on lees. Protein stabilized, filtered, and bottled 11 months after harvest.

PRODUCER Pierre Meurgey was born in 1959 at the Hospices de Beaune, one of the region's greatest vintages, and at one of its most historic locations. The fourth generation of passionate Burgundy winemakers, Pierre has a Burgundian soul. After spending decades producing wine for notable Domaine in the region, in 2014 he and his wife, Marion, set out to produce their own wine. Pierre's family is from Uchizy and his Maconnais roots make the area is quite special for

him. Entrenched in the region and committed to the specificity of the "Climats de Bourgogne" he vinifies and bottles with the care of a craftsman whose primary aim is to respect the terroir. Paul Croses is Pierre Meurgey's grandfather and the label is an ode to him. They work with trusted growers where they have deep relationships. The aim is to produce top quality Burgundy at accessible prices.

