

## **DOMAINE ERIC FOREST**

August 2021



Reviewed by [William Kelley](#)  
Issue Date August 2021

*Eric Forest's grandfather was the first to exclusively produce wine, but his family have been vigneron in Vergisson for generations. Eric himself began to take an interest in such matters in his late teens, studying for an enology degree and working in the Yakima Valley in 1996, followed by two years with Jean-Marie Guffens (who had himself worked, briefly, for Forest's grandfather). Over the years, Eric has expanded the domaine to its present 8.9 hectares. Pressing is long, with comparatively few rotations, and élevage begins in barrel and continues in tank. Coopers François Frères and Chassin are the dominant suppliers, and their influence makes itself felt in richly patinated wines that carry a generous overlay of baking spices and vanillin—an overlay that sometimes verges on distracting from what are evidently superb raw materials. Forest's 2019s have turned out very nicely, and everything reviewed here comes recommended.*

### **2019 • Mâcon-Pierreclos Clos des Charmes**

#### **Rating 91**

From a south-exposed site, the 2019 Mâcon-Pierreclos Clos des Charmes bursts with aromas of white flowers, orchard fruit, spices, nutmeg and vanilla pod. Medium to full-bodied, concentrated and incisive, it's richly layered, concluding with a saline finish. Half the cuvée is derived from very old vines, the other from a parcel planted in 1992.

## 2019 • Macon-Vergisson Sur La Roche

**Rating 90**

From vines planted in the late 1960s, when the US market for the Mâconnais's wines took off, Forest's 2019 Mâcon-Vergisson Sur la Roche offers up aromas of crisp orchard fruit, beeswax, white flowers and praline. Medium to full-bodied, fleshy and precise, with tangy acids and a touch of back-end sweetness, it's a fine effort from this northeast-facing site and stands out as an obvious sleeper in the range.



## 2019 • Pouilly-Fuissé La Roche

**Rating 93+**

The 2019 Pouilly-Fuissé La Roche unwinds in the glass with notes of crisp Anjou pear, toasted almonds, white flowers, orange zest and vanilla pod. Medium to full-bodied, satiny and textural, with a lively spine of acidity and a long, mineral finish, it's my favorite wine in the cellar this year.



## 2019 • Pouilly-Fuissé Les Crays

**Rating 93**

Notes of pear, vanilla pod, nutmeg, mint and white flowers introduce the 2019 Pouilly-Fuissé Les Crays, a medium to full-bodied, satiny and lively wine that's an impressively tensile, incisive rendition of this frequently rich, muscular site. Forest owns some 2.16 hectares of the 9.5-hectare Les Crays and produces this cuvée from vines at the top of the slope that produce small, shot berries.

## 2019 • Pouilly-Fuissé L'Ame

**Rating 92**

A blend of four west-facing parcels, the 2019 Pouilly-Fuissé L'AME Forest takes its name from the initials of Forest himself, his father and his grandfather. Offering up notions of honeyed pears, nutmeg and spices, it's medium to full-bodied, layered and charming, with a pretty core of fruit and a sapid finish.

## 2019 • Saint-Véran La Renommée

### Rating 91

From lieu-dit Côte-Rôtie, the 2019 Saint-Véran La Renommée wafts from the glass with aromas of crisp orchard fruit, white flowers and beeswax, framed by a rich patina of nutmeg and praline. Medium to full-bodied, fleshy and unctuous, it's a rich, textural wine, underpinned by lively acids and concluding with a sapid, gently oak-inflected finish.

## 2019 • Saint-Véran Terre Noire

### Rating 91

Rich aromas of golden orchard fruit, nutmeg, clove, baking spices and beeswax preface Forest's 2019 Saint-Véran Terre Noire, a full-bodied, layered and muscular wine that's textural and fleshy, with fine concentration and a generously oak-inflected finish. This parcel's 90-year-old vines evidently produce superb raw materials, though this is one cuvée that's quite strongly marked by its élevage.

## 2018 • Pouilly-Fuissé L'Optimum des Hauts Crays

### Rating 92+

The 2018 Pouilly-Fuissé L'Optimum des Hauts Crays was produced from vines planted in the 1930s, which Forest waited to harvest until September 27, saying that pHs actually fell as acids concentrated. Fermented in fût and amphora, it offers up aromas of buttered citrus, orange zest, fresh bread, white flowers and beeswax, followed by a full-bodied, muscular and textural palate that remains impressively vibrant. Its 15.42% alcohol is impressively well integrated, but this is naturally a very large-scaled Pouilly-Fuissé, and it will be interesting to see how it evolves in bottle.