

# GEORGES DUBOEUF

## EMILE BÉRANGER – POUILLY FUISSÉ 2016



### Description:

This Pouilly-Fuissé displays a brilliant gold color with aromas of ripe pear, white flowers and a touch of vanilla and toast. It is a well-rounded, full-bodied wine that is balanced nicely by a light acidity. The finish is subtle yet superb.

### Winemaker's Notes:

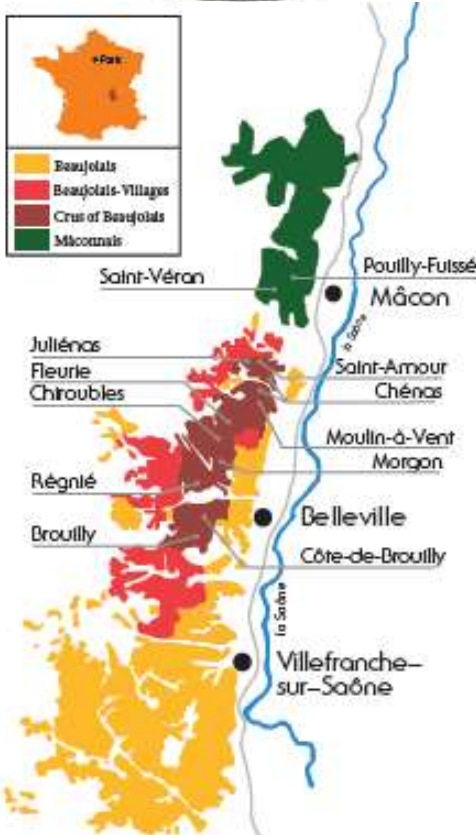
After a careful selection of grapes from small parcels in the region, they are gently pressed and undergo temperature-controlled fermentation in stainless steel vats. Twenty-percent of the wines is aged in French oak barrels; the rest sees frequent racking before being blended together and bottled.

### Serving Hints:

Best paired with grilled salmon or sea bass, lobster, chicken, lobster bisque and light pasta dishes.

### Interesting Fact:

For more than 200 years, the Béranger family has resided in Pouilly, a hamlet of Solutré. This area was formerly called the Béranger District. The Father Emile and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses. Emile, who was born in the house, has been tending the land for more than 50 years. Madame Béranger is also the daughter and granddaughter of winegrowers. The cellar is like a second living room where guests are received cup in hand to talk of Pouilly Fuissé. The Bérangers love wine and vineyards, they know how to make one appreciate wine and how to extol its virtues.



**PRODUCER:**

Georges Duboeuf

**COUNTRY:**

France

**REGION:**

Mâconnais

**GRAPE VARIETY:**

100% Chardonnay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902019 9

