

GEORGES DUBOEUF

EMILE BÉRANGER – POUILLY FUISSÉ 2013



Description:

Elegant and round, Pouilly-Fuisse Emile Beranger displays delicate lime and verbena aromas with grilled almond notes.

Winemaker's Notes:

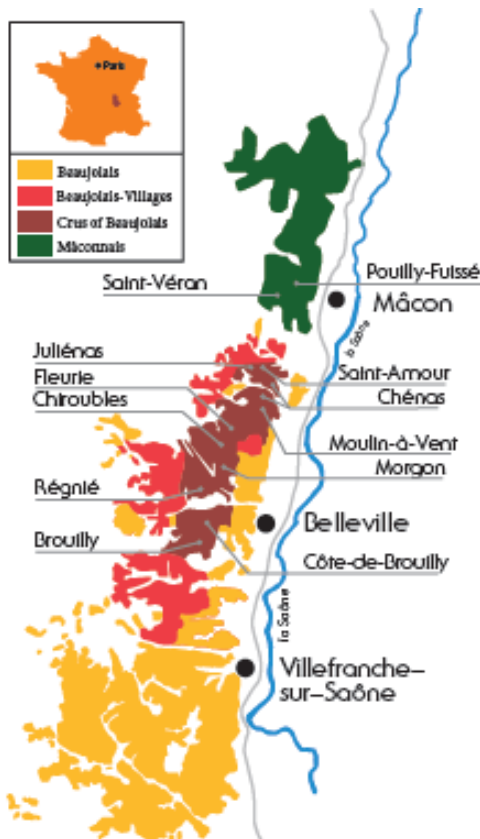
Pressing, juice racking, temperature control during the entire process. This Domaine wine underwent malolactic fermentation and is partially aged in 40% French oak for between six and eight months.

Serving Hints:

Best paired with grilled salmon or sea bass, lobster, chicken or fish in a white wine sauce 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 Fuisse. 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:

A.O.C. Pouilly-Fuisse

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	11X5	81562902019 9

