



DOMAINES
&
CHÂTEAUX

2018 EMILE BÉRANGER POUILLY-FUISSÉ

WINE DATA

Producer

Emile Béranger

Country

France

Region

Burgundy

District

Mâconnais

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

4.74 G/L

Residual Sugar

1.6 G/L

pH

3.49

DESCRIPTION

This 2018 Pouilly-Fuissé displays a brilliant gold color. Aromas of ripe pear, white flowers, and a touch of vanilla and toast. Round, unctuous, full-bodied, and balanced by a nice acidity. Superb finish on a subtle mineral note.

WINEMAKER'S NOTES

Southeast-facing vines over 20 years old. 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. 10% of the wine is aged in new French oak barrels for 8 months; the rest sees frequent racking before being blended together and bottled.

SERVING HINTS

This wine is best served with appetizers, lobster salad, grilled halibut, chicken with mushroom cream sauce, and cheese.

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.

