

DOMAINE BÉRANGER POUILLY-FUISSÉ 2020

Pouilly-Fuissé



TASTING NOTES: The Domaine Béranger Pouilly-Fuissé is a brilliant golden color. It features aromas of white-flesh fruits, toasted bread, honey, and hints of vanilla. With a round, rich and unctuous mouthfeel, the wine is balanced by a nice acidity and a fresh, persistent finish, accented by hints of hazelnut.

VITICULTURE: The Chardonnay grapes are grown on a 4.9-acre lot of South-facing vines that are over 20 years of age, planted in the traditional French Guyot style.

VINIFICATION: After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures. The wine stays on its lees for a short time, with juice racking. 30% of the wine is then aged in new French oak for eight months, before bottling.

FAMILY: 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: Domaine Béranger

REGION: Pouilly-Fuissé

GRAPE(S): 100% Chardonnay

SKU: GDPFBG207

ALCOHOL: 13%

TOTAL ACIDITY: 5.43 G/L

RESIDUAL SUGAR: 2.3 G/L

pH: 3.25