

2020 DOMAINE BÉRANGER POUILLY-FUISSÉ



WINE DATA
Producer

Domaine Béranger

Country France

Region Mâconnais

3.25

Wine Composition
100% Chardonnay
Alcohol
13%
Total Acidity
5.43 G/L
Residual Sugar
2.3 G/L
pH

DESCRIPTION

The 2020 vintage has a sparkling pale-gold color. The nose is fresh and elegant, with hazelnut, exotic fruits and white peach, as well as a touch of acacia honey. These aromas move down to the round, voluminous palate, that also displays oak notes. The wine is fresh, from start to finish.

WINEMAKER'S NOTES

These grapes are grown on 4.9 acres of Southeast-facing vineyards that are planted in the traditional French Guyot style. 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, and then is moved to new French oak for eight months, before bottling.

SERVING HINTS

This Pouilly-Fuisse is fresh and refreshing, served chilled. It also pairs well with lobster salad, grilled halibut, chicken in mushroom cream sauce, and soft cheeses.

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.