



DOMAINES
&
CHÂTEAUX

2020 EMILE BÉRANGER POUILLY-FUISSÉ

WINE DATA

Producer

Emile Béranger

Country

France

Region

Burgundy

District

Mâconnais

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

5.27 G/L

Residual Sugar

2.2 G/L

pH

3.33

DESCRIPTION

Brilliant pale gold color, iridescent with golden reflections. This cuvée immediately seduces with its intense aromas of white-fleshed fruits and ripe exotic fruits. On the palate, this Pouilly Fuissé offers a fruity sensation that is both sweet and tangy. There is a beautiful bitterness on the finish.

WINEMAKER'S NOTES

These grapes are grown on Southeast-facing vines that are planted in the traditional French Guyot style. After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures (80% malolactic). The wine stays on its lees for a short time, with juice racking. Ten percent of the wine is then aged in new French oak for eight months, before bottling.

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.

