



2017 DOMAINE BÉRANGER POUILLY FUISSÉ



WINE DATA

Producer

Georges Duboeuf

Region

A.O.C. Pouilly-Fuissé

Country

France

Wine Composition

100% Chardonnay

Alcohol

13.5 %

Total Acidity

5.35 G/L

Residual Sugar

3.1 G/L

pH

3.38

DESCRIPTION

Domaine Beranger Pouilly-Fuissé has 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 with the flavor of hazelnut.

WINEMAKER NOTES

These grapes are grown on 2 hecatres (4.9 acres) of South-facing vines that are over 20 years of age, 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. 30% of the wine is then aged in new French oak for eight months, before bottling.

SERVING HINTS

Best-paired with appetizers, grilled fish, (like Halibut), lobster salad, chicken in mushroom cream sauce, and comté cheese.