



DOMAINES
&
CHÂTEAUX

2020

DOMAINE BÉRANGER POUILLY-FUISSÉ PREMIER CRU

WINE DATA

Producer

Domaine Beranger

Country

France

Appellation

Pouilly-Fuissé

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

5.43 G/L

Residual Sugar

2.3 G/L

pH

3.25

DESCRIPTION

The 2020 vintage has an elegant color between pale gold and golden. The nose is fresh and elegant, with hazelnut, exotic fruits, white peach and a touch of acacia honey. These aromas move down to the round, creamy and coated palate that is supported by a nice freshness and a fine oaky note.

WINEMAKER'S NOTES

Wines with the "Premier Cru" label can be fruitier, more powerful, or more mineral, depending on the origin of the grapes. They require a longer aging period to fully express their balance, length, intensity and complexity. The Institute Nationale de "origine et de la qualite" has approved the recognition of 22 "climats" as 1st Crus. They represent 24% of the AOC area, spread over the four communes of the appellation: Chaintre; Fuisse; Solutre-Pouilly and Vergisson. The grapes for this wine are grown on 4.9 acres of West-facing vineyards that are planted in the traditional French Guyot style. The soil is clay and limestone. 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 barrels for nine months, before bottling.

SERVING HINTS

It is best served chilled (53.6 F / 12 C), and pairs well with lobster salad, grilled halibut, chicken in mushroom cream sauce, and soft cheeses.

