



DOMAINES
&
CHÂTEAUX

2018

DOMAINE BÉRANGER POUILLY-FUISSÉ



WINE DATA

Producer

Domaine Béranger

Country

France

Region

Mâconnais

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

5.50 G/L

Residual Sugar

2.7 G/L

pH

3.23

DESCRIPTION

Domaine Béranger 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'S NOTES

Southeast-facing vines over 20 years old. After a These grapes are grown on 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.

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.