

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

DOMAINE
BÉRANGER

Pouilly-Fuissé

PREMIER CRU "Pouilly"

APPELLATION D'ORIGINE PROTÉGÉE

The nose is fresh and elegant, with hazelnut, white peach and a touch of acacia honey. The creamy palate is supported by freshness and a fine oaky note.

FOOD & WINE

Pairs well with grilled halibut, chicken in a mushroom cream sauce and soft cheeses.

QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com