

EMILE BERANGER POUILLY-FUISSÉ 2021

Pouilly-Fuissé



TASTING NOTES: 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.

VITICULTURE: These grapes are grown on Southeast-facing vines that are planted in the traditional French Guyot style.

VINIFICATION: 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.

FAMILY: 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.

PRODUCER: Emile Beranger

REGION: Pouilly-Fuissé

GRAPE(S): 100% Chardonnay

SKU: GDPFEB217

ALCOHOL: 13%

TOTAL ACIDITY: 5.3 G/L

RESIDUAL SUGAR: 2 G/L

pH: 3.35