

Grapes

100% Sauvignon Blanc

Region/Appellation

Pouilly Fume

Alcohol by volume

13.00%

Residual Sugar

0.84 g/l

pH

3.18

Total Acidity

4.8 g/l

Drinking Window

2023 - 2023

Tasting Guide



Tasting note printed

03/03/2024

Pouilly-Fumé Domaine des Mariniers 2018

Winemaker Notes

Notes of citrus zest and passion fruit on the nose with mango and pineapple on the palate.

Vineyard

Grown on flint and limestone soils and sandy terraces.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintage

After several difficult vintages, the 2018 harvest has produced excellent quality fruit and good quantities too.

Food match

Grilled and Roasted White Meats

It is a perfect match for sea urchins, grilled sea bass, fish in a sauce and seafood, as well as slightly spicy dishes.

