

# 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



## Grapes

100% Sauvignon Blanc

## Region/Appellation

Pouilly Fume

## Alcohol by volume

13.0%

## Residual Sugar

1 g/l

## pH

3.15

## Total Acidity

3.49 g/l

## Vegetarian

Yes

## Vegan

No

## Drink

Now to 2 years

## Tasting Guide



## Tasting note printed

27/11/2020