

Grapes
100% Sauvignon Blanc

Region/Appellation
Pouilly Fume

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Drinking Window
2023 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
25/04/2024

Pouilly-Fumé Domaine des Mariniers 2021

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

Despite it's challenges, 2021 fruit was good quality with good acidity.

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.

