

Grapes

100% Sauvignon Blanc

Region/Appellation

Pouilly Fume

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Tasting Guide



Tasting note printed

26/04/2024

Pouilly-Fumé Domaine des Mariniers 2022 6x75cl

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.

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.

