

Grapes

100% Sauvignon Blanc

Region/Appellation AOP Pouilly-Fumé

Alcohol by volume 13%

Residual Sugar less than 1 g/l

pH 3.2 - 3.4

Total Acidity 5.2 - 5.6 g/l

Drinking Window 2025 - 2030



Tasting note printed 18/12/2025

# Pouilly-Fumé Domaine des Mariniers 2023 6x75cl

## Winemaker Notes

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

# Vineyard

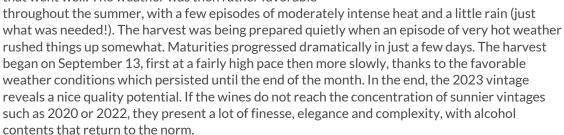
Grown on flint and limestone soils and sandy terraces. Fully organic from 2023 vintage.

### Winemaking

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

#### Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable



#### Food match

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

