

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 Guide

1	2	3	4	5	6	7	8
Dry	Medium	Sweet					

Tasting note printed  
10/01/2026

# 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 throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

## Food match

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

