

**Grapes**

100% Sauvignon Blanc

**Region/Appellation**

Pouilly Fume

**Alcohol by volume**

13.00%

**Residual Sugar**

0.84 g/l

**pH**

3.18

**Total Acidity**

4.8 g/l

**Drinking Window**

2023 - 2023

**Tasting Guide**



**Tasting note printed**

27/07/2024

# 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

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

