

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

Drinking Window
2025 - 2028

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
10/03/2025

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.

Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

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.

