



**GEORGES
DUBŒUF**

POUILLY FUISSÉ

DOMAINE BÉRANGER

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. POUILLY FUISSÉ
September 1936
Chardonnay
820 feet
12 acres
Clay, chalk

BACKGROUND AND CHARACTER

For more than 200 years, the Béranger family has lived in this part of the hamlet of Pouilly in the village of Solutré. This area was formerly called the Béranger District. The father Emile, and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses.

Emile, who was born in the house, has been tending the land for more than 50 years. Madame Béranger is the daughter and granddaughter of winegrowers. The cellar is like a second living room where guests are received cup in hand to talk of Pouilly Fuissé.

The Bérangers love wine and vineyards, they know how to make one appreciate wine and how to extol its virtues.

WINE MAKING

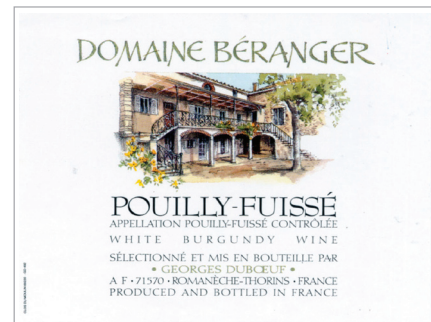
TEMPERATURE OF FERMENTATION – 20 to 22°C (68 to 71°F)
MALOLACTIC FERMENTATION – Yes
OAK AGED – 6 to 8 months

TASTING NOTES

This wine is a bouquet of flavors: lime, verbena and grilled almonds, supplemented with the taste of hazelnuts. Full and fruity, it is a great white Burgundy.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



TECHNICAL DATA

Total Acidity
3.25 g / 750 mL

pH
3.45

Alcohol
13.0%

Residual Sugar
1.7 g / 750 mL

Blend
100% Chardonnay

FOOD PAIRINGS

— Foods —

Grilled Fish
Lobster
Grilled Quail
Rabbit Braised in
White Wine
Light Pasta Dishes

— Serving Temperature —

Serve Cool
54°F (12°C)

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