

Domaine
Serge Dagueneau
&
Filles



Pouilly Fumé

TRADITION 2020

AOC POUILLY-FUMÉ

90 pts Gilbert & Gaillard



Gold Medal
Gilbert & Gaillard 2021



Bronze
Decanter 2021

“Pale golden yellow colour with light green reflections. Inviting nose of flowers and white fruits, citrus and slight vegetal notes. Pure and straightforward on the palette, with lemony accents and a slight peppery finish. Pairs with shellfish and fried fish.” — Gilbert & Gaillard, 2021

Pair with: shellfish, fresh chevre, spring vegetables, seafood, sauces, white meats, turkey & roasted poultry, and cheeses.

www.choice-imports.com



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