

Domaine
Serge Dagueneau
&
Filles



Pouilly Fumé

TRADITION 2019

AOC POUILLY-FUMÉ

91 pts Gilbert & Gaillard



Gold Medal
Gilbert & Gaillard 2020



Bronze
Decanter 2020

“Brilliant light yellow with green tints. Focused nose of citrus fruits and blackcurrant bud with a touch of candy. Slender, silky, lively palate with precise, crisp aromas flowing through from the nose. Lives up to expectations perfectly.”

— Gilbert & Gaillard, 2020

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

www.choice-imports.com



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