



# DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



## WINE DESCRIPTION

A.O.C : Bourgogne contrôlée

Wine production region : Mâcon

Grape variety : Pinot noir

Color : Garnet

Type of wine : Red wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest, cold pre-fermentation, punching of the cap and slow color extraction

Ageing process : Tank and barrel blending

## TASTING COMMENTS

It's a garnet color wine, which is deep and shining. There is a nice nose with fresh fruits nuanced of spices with floral hints. In mouth the tannins are supple and lightly toasted. The finish is pleasant. Serving temperature: between 14° and 16°.

## FOOD AND WINE PAIRING

This wine can be tasted with cold meats and mature cheeses.

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The abuse of alcohol is dangerous to health, please enjoy in moderation

