



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Crémant de Bourgogne
contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Pale yellow

Type of wine : Crémant

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Thermoregulation and aged on
laths during 18 months

Ageing process : In tank

TASTING COMMENTS

The color is a pale yellow with light and regular bubbles. The nose is fresh and gourmet. And in mouth this crémant is subtle and delicate

Serving temperature: Between 4° to 8°C for the aperitif and for the
dessert, 6° to 9°C to eat a dish.

FOOD AND WINE PAIRING

This wine will match perfectly with your aperitif or with seafood.

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

