



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Mâcon-Davayé contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Straw colored

Type of wine : White wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest, clarifying the must, cold fermentation

Ageing process : In stainless steel tank

TASTING COMMENTS

It's a straw colored wine which is shining with green reflects. The nose is intense and fresh with citrus fruits and ripe fruits hints. The mouth feel is expressive with a good minerality until white fruits finish. Serving temperature: between 10° and 12°C.

FOOD AND WINE PAIRING

This wine could be tasted with white meat in sauce or with goat cheese.

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

