



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Mâcon-Vergisson
contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Pale gold

Type of wine : White wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest, pneumatic press
and must clarification for a cold
fermentation

Ageing process : In stainless
steel tank

TASTING COMMENTS

The color is clear with pale gold reflects. The nose is fine and open with almonds and white fruits hints. The mouth is attractive and generous, the dry fruits and citrus fruits perfume bring a well length. Serving temperature: between 10° and 12°C.

FOOD AND WINE PAIRING

This wine can be tasted with grilled fishes and dry cheeses.

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

