



## DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



### WINE DESCRIPTION

A.O.C : Pouilly Fuissé contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Gold with golden reflect

Type of wine : White wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest, slow press with low temperature fermented juices selection

Ageing process : In stainless steel tank

### TASTING COMMENTS

The color is gold with golden reflects. The nose is expressive and complex which develop exotics fruits and vanilla hints. The mouth is full with a well tautness. We find an aromatic complexity thanks to the barrel aging. This method brings depth and richness to the wine in order to keep them longer. Serving temperature: between 10° and 12°C.

### FOOD AND WINE PAIRING

This wine matches with white fishes, crustaceans and mature cheeses.

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

