



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Pouilly Fuissé contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Pale gold with golden reflects

Type of wine : White wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest after a selection of parcel and a cold fermentation

Ageing process : In stainless steel tank

TASTING COMMENTS

The color is a shiny gold with golden reflects. The nose is fine and elegant with a well balance of minerality. We can find fresh pineapple with lemons, which bring complexity and harmony to this powerful and gourmet wine. Serving temperature: between 10° and 12°C.

FOOD AND WINE PAIRING

This wine tastes perfectly with crustaceans, fishes in sauce and dry cheeses.

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

