



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Saint-Véran contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Light gold

Type of wine : White wine

Type of soil : Clay-chalky soil

Vine's age : 30 to 40 years

Wine making process :

Hand harvest, cold fermentation
on a clear must

Ageing process : In barrel

TASTING COMMENTS

The color is shining of pale gold with golden reflects. The nose is powerful and elegant, combining flowers and minerality. The mouth feel is wide with remains. The vanilla and fresh fruits hints are persistent until a warm and elegant finish with lemon hints. Serving temperature: Between 10° and 12°C.

FOOD AND WINE PAIRING

This wine will match perfectly with tapas, cold meats and seafood.

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

