



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

A.O.C : Saint-Véran contrôlée

Wine production region : Mâcon

Grape variety : Chardonnay

Color : Clear with intense green 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 parcel selection. Cold fermentation on a clear must

Ageing process : In barrel

TASTING COMMENTS

The colour is clear with intense green reflects. The nose is vivid with fresh wood and peppery vanilla. The flavours of white fruits and vanilla are persistent, with a fresh and well balance finish.

Serving temperature: between 10° and 12°C.

FOOD AND WINE PAIRING

This wine will taste perfectly with "fish quenelles" and grilled fish.

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

