



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Bourgogne rouge

Single Vineyard:
Les Prés Cousins

Wine region: Mâcon

Grape variety: Pinot noir

Colour: Garnet

Wine type: Red wine

Soil: Clay-limestone

Years old: 25 years

Vinification:

Hand-picked grapes, cold pre-fermentation, cap punching and slow colour extraction.

Maturing: Stainless steel tank and french oak barrel 228l for 11 months

TASTING NOTES

The colour is deep garnet and brilliant. There is a lovely nose with fresh fruit nuanced with spices and a hint of red fruit (blackberry, blackcurrant). On the palate the tannins are smooth and slightly toasted. The end pleases. To be served between 14° and 16°C.

FOOD PAIRING

This wine matches perfectly with cold cuts meats and aged cheeses.

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Overdrinking alcohol may be dangerous for your health,
restraint your alcohol consumption.

