



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Crémant de bourgogne

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Pale yellow

Wine type: Sparkling wine

Soil: Clay-limestone

Years old: 20 - 30 years

Maturing: 6 months in tank then 18 months in bottle on racks

TASTING NOTES

The colour is pale yellow with fine and regular bubbles. The nose is fresh and gourmand. To resume, this crémant is of subtle and delicate taste. To be served between 4° and 8°C as an aperitif and with dessert, from 6° to 9°C.

FOOD PAIRING

This typical burgundy sparkling wine is the perfect trimming to your aperitifs or desserts, but also why not your full meals.

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

