



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Mâcon-Davayé

Single Vineyard: Les Belouzes

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Pale yellow

Wine type: White wine

Soil: Clay-limestone

Years old: 25 - 35 years

Vinification:

Hand-picked grapes, pressing and after must settling, cold fermentation.

Maturing: Stainless steel tank for 9 months

TASTING NOTES

The colour is pale yellow and brilliant with green reflections. Nose is intense and fresh with hints of citrus and ripe fruit. The palate is expressive, with a nice minerality until the persistent white fruits aromas finale. To be served between 10° and 12°C.

FOOD PAIRING

This wine is perfect with white meat in sauce or with goat's cheese, as well as an aperitif.

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

