



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Mâcon-Vergisson

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Light gold

Wine type: White wine

Soil: Clay-limestone

Years old: 20 - 30 years

Vinification:

Hand-picked grapes, pneumatic pressing and after settling of musts, cold fermentation.

Maturing: Stainless steel tank and french oak barrel 228l for 9 months

TASTING NOTES

The colour is limpid with light gold highlights. The nose is fine and opens to almond and white fruit aromas. The palate is seductive and generous, the dried and citrus fruits fragrances, bring a nice length. Serve between 10° and 12°C.

FOOD PAIRING

This wine is perfect with grilled fish and dry or semi-dry goat's cheeses.

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

