



## DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



### WINE DESCRIPTION

**Appellation:** Pouilly-Fuissé cuvée Grande Réserve

**Wine region:** Mâcon

**Grape variety:** Chardonnay

**Colour:** Pale gold with golden reflections

**Wine type:** White wine

**Soil:** Argilimoneous clay

**Years old:** 70 years

**Vinification:**

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

**Maturing:** French oak barrel 228l for 11 months

### TASTING NOTES

The colour is golden with golden reflections. The nose is expressive and complex, which develops exotic fruit flavours and a hint of vanilla. The palate is wide with a good tension, we can find this aromatic complexity thanks to the oak barrels. This provides depth and richness and gives good evolution potential. To be served between 10° and 12°C

### FOOD PAIRING

This wine goes very well with white fish and shellfish, as well as with aged cheeses like Comté.

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

