



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Pouilly-Fuissé

Single Vineyard: Les Creuzettes

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Pale gold with golden reflections

Wine type: White wine

Soil: Limestone

Years old: 35 years

Vinification:

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

Maturing: Stainless steel tank for 11 months

TASTING NOTES

The nose is full of finesse and delicacy with a beautiful and mineral length. The scents of acacia flowers, fresh pineapple and lemon, offering complexity and balance to this wine which is both powerful and tasty. To be served between 10° and 12°C.

FOOD PAIRING

This wine may be perfectly tasted with shellfish and fish in sauce as well as with dry cheeses.

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

