



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Pouilly-Fuissé

Single Vineyard: Sur la Roche

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Pale gold with golden reflections

Wine type: White wine

Soil: Clay-limestone

Years old: 50 years

Vinification:

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

Maturing: French oak barrel 228l for 12 months

TASTING NOTES

The nose is honeyed, slightly vanilla-flavoured and toasted due to barrel aging. On the palate, the start is rich and round. The powerful woody notes arrive to finish on a lemony and good freshness.

FOOD PAIRING

This wine is perfect with fish in sauce, but also with dry cheese, and why not with white meats (poultry and rabbit).

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

