



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Saint-Véran cuvée Grande Réserve

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 and after settling the must, cold fermentation.

Maturing: French oak barrel 228l for 11 months

TASTING NOTES

The colour is brilliant, pale gold in colour with golden reflections. The nose is powerful and elegant, combining floral and mineral scents. The expression on the palate is generous with a remarkable depth. Notes of vanilla and fresh fruit persist until a well rounded and elegant finish of citrus notes. Serve between 10° and 12°C.

FOOD PAIRING

This wine goes perfectly with your aperitifs, with tapas, delicatessen or seafood.

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

