



DOMAINE G. SAUMAIZE

VIN DE BOURGOGNE



WINE DESCRIPTION

Appellation: Saint-Véran

Single Vineyard: Les Pommards

Wine region: Mâcon

Grape variety: Chardonnay

Colour: Limpid with intense green reflections

Wine type: White wine

Soil: Clay-limestone

Years old: 40 - 50 years

Vinification:

Hand-picked grapes, after plot selection. Pneumatic pressing, after settling the must, cold fermentation.

Maturing: French oak barrel 228l for 12 months

TASTING NOTES

The colour is limpid with intense green reflections. The nose is expressive, with fresh wood and peppered vanilla aromas. The perfums of white fruits and vanilla are persistent, with a fresh and well rounded finish, which gives balance and strength to this wine. To be served between 10° and 12°C.

FOOD PAIRING

This wine goes perfectly with fish quenelles, grilled fish and cheeses like Comté.

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

