

Saumaize-Michelin Macon-Villages

Domaine Saumaize-Michelin

France - Burgundy - Macon Villages

The Macon-Villages is produced from old vines that are located in the parcel called "Les Sertaux", in the village of Bussiere. The wine is harmonious, fresh and clean exhibiting aromas of fresh apple, lemon, orange blossom, white flower. Pure, crisp, silky and fine texture. Ripe fruit flavors and good acidity.

Specifications

Appellation	Macon Villages
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	45-50 years
Agricultural Practices	Sustainable
Vinification	100% barrel fermented; 100% malolactic fermentation. 50% vinified in stainless steel; 50% aged in French oak for 8-10 months.
Pairings	Excellent with poultry served with a creamy sauce. (The locals enjoy it with Poulet de Bresse / Bresse Chicken). It is also divine with goat cheese.



Codes, Weights and Measures

UPC	7 84585 01411 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01411 5
Case Weight	38
Cases/Pallet	42
Layers/Pallet	7
ABV	14.00%
SRP	\$ 33.99 USD 750mL Bottle

Reviews and News

2019 Saumaize Michelin Macon Villages - 88 PTS - VINOUS

2016 Saumaize Michelin Macon Villages - 88 PTS - VINOUS
2015 Saumaize Michelin Macon Villages - 87 PTS - VINOUS
2014 Saumaize Michelin Macon Villages - 87 PTS - WS