

Saumaize-Michelin Pouilly-Fuisse Vignes Blanches

Domaine Saumaize-Michelin

France - Burgundy - Macon Vergisson

In the past, the red vineyards far outnumbered the white in the Maconnais. However, this old plot has always been planted to Chardonnay, as land is better suited to a white grape - hence its name, *Vignes Blanches*.

The nose shows elegant aromas of white flowers (honeysuckle, acacia) and yellow fruits with mineral notes and brioche nuances. The wine is expressive and balanced with a silky texture, mineral and rich flavors finishing on a saline refreshing finish.

Specifications

Appellation	Macon Vergisson
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	60 years
Agricultural Practices	Biodynamic
Soil type	calcareous marl
Vinification	100% barrel fermented; 100% malolactic fermentation. Aged 12 months in 228L French oak barrels. Batonnage once every 10 days for 9 months while aging on the fine lees.
Pairings	Savory Vol-au-vent (bouchees a la reine)



Reviews and News

2018 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 90 PTS - W&S
2016 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 89 PTS - VINOUS
2015 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 90 PTS - WE
2014 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 90 PTS - WS
2014 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 89-91 PTS - VINOUS
2013 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 90 PTS - WE
2011 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 90 PTS - WA
2011 Saumaize Michelin Pouilly Fuissé Vignes Blanches - 88-91 PTS - Burgound.com