

Saumaize-Michelin Pouilly-Fuisse Pentacrine

Domaine Saumaize-Michelin

France - Burgundy - Macon Vergisson

The name Pentacrine is derived from a small marine star-shaped fossil found in some soils on the Vergisson rock - the emblem of the estate. The cuvee is a blend of grapes from five different parcels of the Vergisson rock planted on scratched limestone. It is vinified in large barrels (demi-muids) in order to enhance the freshness of the wine.

Tropical and citrus fruit aromas and mineral character are followed by complex citrus and apple flavors balanced by a refreshing acidity. A deliciously pure and fresh white wine.

Specifications	
Appellation	Macon Vergisson
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	40 years on average
Agricultural Practices	Sustainable
Vinification	100% barrel fermented; 100% malolactic fermentation. Aged 12 months in 600L French oak barrels. Batonnage once every 10 days for 9 months while aging on the fine lees.
Pairings	Veal sweetbread, Pike dumplings, Asparagus risotto.



Codes, Weights and Measures	
UPC	7 84585 00169 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00169 6
Case Weight	38
Cases/Pallet	42
Layers/Pallet	7
SRP	\$ 55.99 USD 750mL Bottle

Reviews and News	
2016 Saumaize Micheliin Pouilly Fuissé Pentacrine - 90 PTS - VINOUS	
2015 Saumaize Micheliin Pouilly Fuissé Pentacrine - 89 PTS - VINOUS	
2014 Saumaize Micheliin Pouilly Fuissé Pentacrine - 89 PTS - VINOUS	
2011 Saumaize Micheliin Pouilly Fuissé Pentacrine - 89-92 PTS - Burgound.com	