

Saumaize-Michelin Pouilly-Fuisse Pentacrine

Domaine Saumaize-Michelin

France - Burgundy - Macon Vergisson

Pentacrine is a blend of grapes from five different parcels. Average age of the vines for this cuvée is 40 years old. The name Pentacrine is derived from a marine fossil that looks like a five-point star. They can be found on the Vergisson rock, which is the emblem of the estate.

Tropical fruit and citrus aromas 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
Agricultural Practices	Sustainable
Certifications	
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	\$ 42.99 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