

# Saumaize-Michelin Pouilly-Fuisse Ronchevats

Domaine Saumaize-Michelin

France - Burgundy - Macon Vergisson

The Ronchevats gains in rich, round, fat flavors from the rich clay soil. Vines in this plot are 60 years on average.

Powerful and warm wine offering quince and sweet fruit aromas. Thick and toasty. Rich and well textured.

## Specifications

<b>Appellation</b>	Macon Vergisson
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	60 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	clay
<b>Vinification</b>	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.
<b>Pairings</b>	Bresse Chicken (blue footed chicken) cooked in a creamy sauce with porcini mushrooms (Poulet de Bresse sauce aux capes)



## Codes, Weights and Measures

<b>UPC</b>	7 84585 00554 3
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00554 0
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	42
<b>Layers/Pallet</b>	7
<b>ABV</b>	13.50%
<b>SRP</b>	\$ 51.50 USD 750mL Bottle

## Reviews and News

2020 Saumaize Michelin Pouilly Fuissé Ronchevats - 90+ PTS- VINOUS
2016 Saumaize Michelin Pouilly Fuissé Ronchevats - 91 PTS- VINOUS
2015 Saumaize Michelin Pouilly Fuissé Ronchevats - 90 PTS- VINOUS
2015 Saumaize Michelin Pouilly Fuissé Ronchevats - 89-91 PTS- VINOUS

2014 Saumaize Michelin Pouilly Fuissé Ronchevats - 92 PTS- VINOUS
2014 Saumaize Michelin Pouilly Fuissé Ronchevats - 90 PTS- WS
2011 Saumaize Michelin Pouilly Fuissé Ronchevats - 89-91 PTS - Burgound.com
2011 Saumaize Michelin Pouilly Fuissé Ronchevats - 88 - WA