

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

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



Codes, Weights and Measures

UPC	7 84585 00554 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00554 0
Case Weight	38
Cases/Pallet	42
Layers/Pallet	7
ABV	13.50%
SRP	\$ 58.99 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