



Domaine Saumaize Michelin Mâcon-Villages France – Burgundy – Mâcon-Villages

ABOUT DOMAINE SAUMAIZE-MICHELIN

Roger Saumaize took over his father's estate in 1978. He owns it with his wife Christine, whose maiden name is Michelin, hence the winery name. Their logo represents the Roche de Vergisson, a huge rock formation, just on top of the Village of Vergisson.

Roger and Christine built their winery & expanded their vineyards over time. In 1979, they purchased 1.6 hectares of "La Roche" vineyards in Vergisson. In 1985, they decide to vinify their parcels separately. They added: Pouilly-Fuissé "Ronchevats", Saint-Véran "les Crêches", Pouilly-Fuissé "le haut des Crays", Pouilly-Fuissé "les Courtelongs", and lastly, Pouilly-Fuissé "Les Maréchaudes", in collaboration with their son, Vivien.

Lisa, the daughter, joined the team in 2020. Together with her brother Vivien, they represent the new generation. Learning the fundamentals from the experienced Roger and Christine.

Today they have 25 acres of vineyards, growing 9.5 hectares of Chardonnay and 0.5 hectares of Gamay.

The vines are 45-50 years old of age on average. The vineyards are farmed according to biodynamic principles. In the cellar, all white wines are 100% barrel fermented with 100% M-L fermentation.

ABOUT THE WINE

The Macon-Villages is produced from old vines that are located in the parcel called "Les Sertaux", in the village of Bussiere. The wine is harmonious, fresh and clean exhibiting aromas of fresh apple, lemon, orange blossom, white flower. Pure, crisp, silky and fine texture. Ripe fruit flavors and good acidity.

Appellation	Mâcon-Villages
Varietal(s)	100% Chardonnay
Vinification	100% barrel fermented; 100% malolactic fermentation. 50% vinified in stainless steel; 50% aged in French oak for 8-10 months.
Food pairing	poultry served with a creamy sauce. (The locals enjoy it with Poulet de Bresse / Bresse Chicken). It is also divine with goat cheese.
Size	12/750ml
UPC	7 84585 01411 8

