

Pouilly-Fuissé Pentacrine, Saumaize Michelin 2022



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d'Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

Roger and Christine Saumaize, together with their son, Vivien, own the finest estate of Vergisson in the heart of the Pouilly-Fuissé appellation. Their 14 hectare domaine is cultivated biodynamically and the wines are fermented and aged for 12 months in Roger's favourite oak barrels made for him in Romanèche-Thorins by Dargaud & Jaegle from oak from the forest of Jupilles near Le Mans in north-west France.

Tasting Notes

Pentacrine is the name of a small, star-shaped fossil found in some soils. The cuvée, a blend of different terroirs of the Vergisson rock settled on scratched limestone. Vineyards are cultivated biodynamically, but not certified. Ripe and aromatic nose with a touch of honeyed fruit, and on the palate intense notes of ripe nectarine, peach and hint of vanilla and smoke as signs of well-integrated oak from both fermentation and aging in barrel. Impressive weight and concentration with a rich, layered palate balanced by fine, mineral acidity on the long finish.

Food

Goes nicely with white meat like veal or poultry, and also goat cheese. Partner with shellfish such as langoustines.

Technical Information

Country	France	Dry/Sweet Style	Not applicable	
Region	Burgundy, Maconnais & Chalonnaise	Alcohol Content	13.5%	
Grape(s)	Chardonnay (100%)	Closure Style	Not Set	
Type	White	Organic/Biodynamic	No	
Style	Mineral	Allergens	Milk:	No
Oaked Style	Not Set		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian:	Yes
Sustainable	No		Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk