Wijnfiche

Domaine Fichet - Saya | Mâcon Igé Gamay France (Frankrijk) — 2025

Domain

Dom. Fichet

Domaine Fichet is located in the small village of Igé, in the hamlet of Martoret (south of Burgundy), and covers 19 hectares. The brothers Pierre-Yves and Olivier Fichet come from a family of winegrowers who used to sell their wines to cooperatives. After the crisis of the 1970s, they left the cooperative and have since sold their wines directly on the market. Pierre-Yves is responsible for the vineyard, where he cultivates healthy and ripe grapes in a traditional and meticulous manner. Olivier oversees the vinification process. On the southeast-facing plots with clay and limestone soils, the two main red grape varieties are grown: Pinot Noir and Gamay. On the southwest-facing plots, which receive more sunshine, the white Chardonnay grape is cultivated on a limestone and chalky subsoil. The Fichet brothers were twice named the best young winegrowers of Burgundy.

Vinification

The grapes come from plots with clay-limestone soils and a southeast exposure. The vines were planted in 1968 and cover a small surface area of 0.82 hectares, with a very limited yield of around 13 hl/ha, which contributes to the concentration and quality of the grapes. The vines are pruned using the Guyot simple method and the harvest is carried out mechanically, followed by mechanical sorting of the grapes upon arrival at the cellar. After a direct cold pressing, using pneumatic pressing for gentle extraction, fermentation takes place at low temperatures (10–12°C) in order to preserve the fresh fruit aromas. The wine is then aged for five months on fine lees in oak barrels. Bottling takes place at the end of February.

Taste

Saya displays a bright, shimmering salmon-pink colour. On the nose, the wine reveals an expressive and enticing bouquet of fresh red fruit such as cherries, red berries and raspberries, subtly complemented by floral notes and a refreshing hint of citrus. On the palate, the wine is soft and rounded, with a creamy texture and a pleasant freshness. The fruity character remains beautifully present and, together with the lively acidity, leads to a fresh, harmonious and invigorating finish.

Food pairing

Wine to enjoy on its own | Salad with scampi | Terinne from summer vegetables with basil |

Aperitif

General information

Type: Rosé
Grape varieties: Gamay
Viticulture: Sustainable/HVE
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Fruity fresh

