

Martin  
LOÏC

SAINT-VÉРАН



#### GRAPE:

100% Chardonnay

#### SOILS:

- Locality: Chasselas, Leynes
- Limestone clay soils

#### VINE GROWING:

- Integrated viticulture with no use of insecticides
- Plowing and grass growing on one out of two rows to prevent the use of herbicides.
- 8 300 vines/hectares
- Guyot pruning

#### WINEMAKING:

- Immediate pneumatic pressing
- Static rack of the must
- Aging of 6 months in thermoregulated stainless steel vats
- Alcoholic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate

#### TASTING:

- Floral and fruity nose with aromas of ripe stone fruits
- A mouth with a lively attack. A wine that is well balanced with good structure and minerality. The finish is long and persistent.

#### FOOD AND WINE MATCHING:

Bresse cream chicken with morels, oysters, fish and crustaceans, goat cheese.

#### SERVICE TEMPERATURE:

12-14°C

#### AGEING POTENTIAL:

5 to 7 years

#### AWARDS:

Vintage 2018: Silver Medal at Concours Saint-Vincent de Mâcon 2020

