

SAINT-VÉRAN



GRAPE:

100% Chardonnay

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

TASTING:

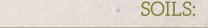
- Floral and fruity nose with aromas of ripe stone fruits
- A mouth with a lively attack. A
 wine that is well balanced with
 good structure and minerality.
 The finish is long and persistant.

SERVICE TEMPERATURE:

12-14°C

AWARDS:

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



- Locality: Chasselas, Leynes
- · Limestone clay soils

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

FOOD AND WINE MATCHING:

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

AGEING POTENTIAL:

5 to 7 years

