

Martin  
LOÏC  
SAINT-VÉРАН  
CHAMP ROND



### 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
- 8 500 vines/hectares
- Guyot pruning
- Average age of the vines: 35-40 years.

### TASTING:

- Shiny golden yellow colour
- A nose with complex aromas of grapefruits, dried bananas and candied lemon.
- A mouth full of richness with a nice structure and minerality that offers great balance.



### SOILS:

- Locality: Leynes
- Lieu-dit: "Champ Rond"
- 1 hectare situated on a plateau with a gentle slope (6%) with a North-East exposure.
- Altitude: 320m
- Limestone clay soils with numerous fossils

### WINEMAKING:

- Immediate pneumatic pressing
- Static rack of the must
- Aging during 15 months of which 12 months of ageing in oak barrels for 60% of the harvest.
- Alcolic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate

### FOOD AND WINE MATCHING:

Poultry with cream sauce, fish "meunière", grilled lobster, goat cheese

### SERVICE TEMPERATURE:

11-13°C

### AGEING POTENTIAL:

5 to 7 years

