

SAINT-VÉРАН

“LES CARRALES”



SOILS:

- Locality: Chasselas,
- Lieu-dit: "Les Carrales"
- 1,47 hectares situated on a hillside with South-East exposure (slope: 11%)
- Altitude: 375m
- Limestone- clay soils with presence of fossils

WINEMAKING:

- Immediate pneumatic pressing
- Static rack of the must
- Aging in a oak barrels
- Alcolic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate

FOOD & WINE MATCHING:

Chicken / calf with cream and mushrooms, cheese

SERVICE TEMPERATURE:

11-13°C

GRAPE:

100% Chardonnay

VINE GROWING:

- Integrated viticulture with no use of insecticides
- Plowing and grass growing on one out of two rows to prevent use of herbicides
- 9 100 vines/hectares
- Guyot pruning
- Average age of the vines: 60 years.

TASTING:

- Shiny golden/yellow colour
- A complex nose with scents of litchi, mango, vanilla and white flowers.
- On the palate, it is rich and mineral with notes of exotic fruits and a persistant finish.

AGEING POTENTIAL:

5 to 7 years

