



SAINT - VERAN

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100% Chardonnay
CLASSIFICATION : Saint-Véran Villages Appellation

TERROIR CHARACTERISTICS

Chablis is the Northern border of Burgundy vineyard, the village of Saint-Vérand is then the Southern border. This appellation is produced in the villages of Saint-Vérand, Chânes, Chasselas and Davayé.

Shallow soil made of limestone ; South-South East facing slopes

Average vine age : 30 years

VINIFICATION AND MATURATION

Grapes are mechanically harvested then pressed in a pneumatic press

The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C)

The malolactic fermentation is completed at 100%

The wine is matured with its lees in stainless steel vats then bottled in traditional Burgundy bottles.

TASTING NOTES

ROBE : clear and shiny pale yellow, with green hints when young

NEZ : when young, it develops aromas of white fruits evolving into white flowers (acacia), then yellow (honeysuckle, broom, ...) and when aging towards hazelnut, grilled almond, honey.

BOUCHE : smooth, soft and round

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, sweet and sour
- Fish, seafood, poultry
- Cod fillet

Our suggestion : poultry with mustard sauce

Ready to drink ; this wine can age up to 5 years according to the vintage

