Saint Véran





Beautiful looking with a bright, young, pale yellow colour. Intense, attractive and rich on the nose, with hints of very ripe white and yellow fruit and exotic fruit aromas. It a fruity wine which is big, smooth and fresh on the palate. it is a wine more limestone and vegetal with touches of verbena, lime-tree. Its elegant on the palate.

Vintage: 2017 Wine Colour: White Grape Varieties: Chardonnay Range: Terroirs & Climats

Special Features No anti-germination weed killers. Sustainable treatments.

Situation District: Solutré Exposure: Southeast Type of Soil: Jurassic Clay-limestone

Vinification

Hand harvested. Pneumatic pressing of the entire harvest. Long fermentation with natural yeats. Thewines are aged traditionally in oak barrels for 12 months.

Food & Serving Advice

Delicious as an aperitif. A wonderful match for seafood, cremy-fleshes fish, scallop. Serving temperature from 11° – 13°.

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