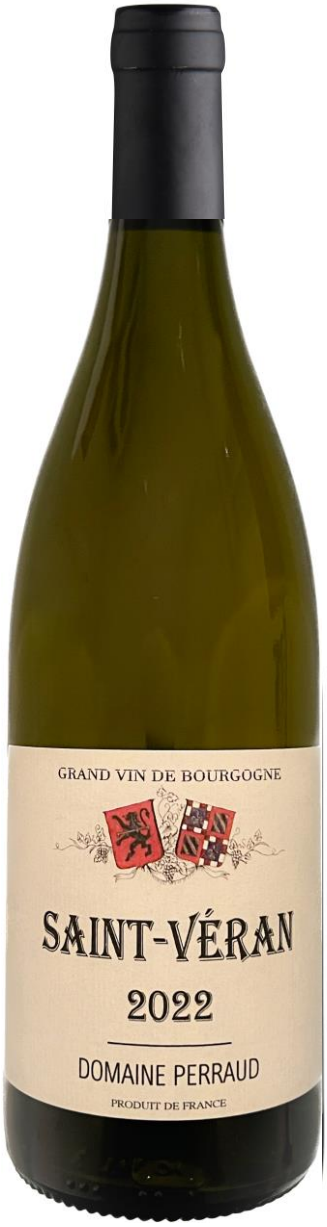
Saint-Véran 2022



VINEYARD

Our Saint-Véran vines cover 3.5 hectares and come from some of the best plots in the appellation. The richness of the soils and the predominance of crinoidal limestone coated with a thin layer of clay make the grapes ripen early and offer deeply concentrated aromas. They are under organic conversion and will be certified from vintage 2024.

WINEMAKING

Gentle pressing in pneumatic press, slow fermentation with natural yeasts and vinification in temperature-controlled stainless-steel vats. The wine spends 12 months on fine lees with minimum intervention. Light filtration and a small amount of sulfite is added before bottling to ensure stability and freshness of the wine.

TASTING NOTES

Compared to Mâcon, Saint-Véran is rounder and more powerful. Nice stone fruit aromas such as peach and apricot, a textured and delicate wine with great minerality and length.

SERVING TEMPERATURE: 10- 12°C.
AGEING POTENTIAL: up to 5 years
FOOD PAIRING: Seafood and fish will be an excellent pairing as well as white meat.

TECHNICAL

Grape Variety	Chardonnay
Alcohol	13%
Sugar	1.65 g/l
Acidity	3.46 g/L
PH	3.28
Fining	Bentonite (Vegan)
Closure	Technical cork