

SAINT-VERAN

Encépagement : 100% Chardonnay

Exposure : Southern slopes exposed/southern west

Soil : Ground clay-limestone

Wine making : Pressing dice the arrival of the harvest. Then after decantation from 24 to 36 hours, alcoholic fermentation is realised in tanks with regulation of temperature between 16 and 20° C. It is followed by a malolactic fermentation.

Temperature of service : between 8 and 12°C.

Dishes being able to accompany : The Saint-Veran shows well with poultry with cream, a blanquette of veal ad scallops and snails, frogs legs, various pork dishes,

Tasting : Dry wine and round under a dress green gold, develop floral and mineral flavours with an end of mouth marked by citrus fruits. Expenses in his youth, Saint-Véran will evolve to honey savours after a few years of cellar.