



- Style:** A rich and ripe Saint-Véran.
- Terroir:** This wine comes from 26 parcels planted in different localities and soils such as : Davayé , Prissé, Charnay, et Pierreclos. This Terroir is the most precocious of the Burgundy and situated close to the Vergisson and Solutré rocks classified "Great Natural Site of France".
- Grape variety:** Chardonnay 100%
- Wine process:** The grapes are pressed by a pneumatic press. The must is clarified at low temperature. The wine making is only made in stainless steel tank. After alcoholic and malolactic fermentations we blend the different soils.
- Ageing :** On lees with regular stirring until May in order to get powerful aromas.
- Tasting notes** The nose gives us a rich flavour of white flowers and white fruits as apricot. The mouth is intense, strong and lightly perfumed with mineral notes.
- To served with:** This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.
- Packaging:** Traditional burgundy bottle 0.75l.
Natural cork
Cardboard of 12 laying bottles.