

COLLOVRAY & TERRIER SAINT-VERAN "TRADITION"



TERROIR

This wine comes from 26 parcels planted on Davayé and Prissé soils. Situated in the south-western part of the Saint Véran appellation near the cliffs of Solutré and Vergisson, these Jurassic chalk soils are ideal to produce top quality fruits of Chardonnay. A rich and ripe Saint-Véran wine with character and typical of the terroir with white fruits aromas.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats in order to preserve the freshness of the fruit. After alcoholic and malolactic fermentations we blend the different soils and the aging last until February March.



TASTING NOTES

The nose gives us a rich flavour of white flowers and white fruits such as peach, pear and apricot. The mouth is intense, round, softly structured and lightly perfumed with mineral notes. Elegant, it finishes on minerals and slightly citrus notes

MATCHING WINE AND FOOD

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 bottles.

