



"A SOLAR WINE WITH
VEGETAL FRESHNESS".

TERROIR

The "La Côte-Rotie" plot is located in Davayé opposite the locality "En Pommards", on the hillside on the Roche de Vergisson.

The soil is made up of limestone scree facing due south and protected from north and west winds. The relief of La Roche shelters the vines from the late afternoon sun, the maturation is slow and long.

SAINT - VÉRAN

"CÔTE-ROTIE"

100% CHARDONNAY

VINIFICATION

The harvest is carried out manually. After harvest, the grapes are loaded by gravity into pneumatic presses. The presses are slow and long in order to delicately extract the juices and thus preserve the aromatic finesse.

Then the musts are cooled and decanted and put directly into the barrels. The vinification takes place in wood (less than 10% new barrels). Depending on the vintage, malolactic fermentation is desired or not. The aging takes place on fine lees until early summer.

From picking to bottling, we limit the use of inputs such as SO2 as much as possible.

TASTING

Behind a fine golden liquid with sweet scents of woody and rubbed flint, the mouth is tense by a tangy flavor reminiscent of grapefruit and white currant. Its endless finish will warm your taste buds ...

PAIRING

This cuvée can be combined with grilled fish (sea bream) accompanied by fennel, crab lasagna, a turbo sauce with orange and ginger, a poultry stew, mature cheeses, a pan-fried langoustine flambéed with pastis, a pea soup with mint ...