



SAINT-VÉРАН

"EN TERRE NOIRE"

2021

100% CHARDONNAY

"WHITE LIMESTONE PEBBLES, A SOIL RICH IN HUMUS FOR AN INCOMPARABLE PLOT AND A GENEROUS WINE".

TERROIR

Plot of Chardonnay of 2.01 hectares, planted in 1985, located in the heart of the town of Davayé in the extension of the Roche de Vergisson (8,000 vines per hectare). Its name evokes the color of the humus-rich soil, while the subsoil is limestone. Facing South East, on a gentle slope, well ventilated, it receives strong sunshine. Of early maturity, it is often the first plot to be harvested. The soil is rich in humus on the surface, the subsoil in hard and deep limestone.

VINIFICATION

The manual harvest is loaded by gravity into pneumatic presses, we use long pressing cycles in order to preserve the aromatic finesse.

The musts are stabilized by cold then decanted and put in barrels for fermentation. The 18-month aging includes 11 months in barrels of 1 to 3 wines then 8 months in vats.

We do not use SO2 on the harvest, we resort to its use during the aging phase to ensure the stability of the wine.

STYLE

Its dress is limpid and brilliant yellow. The nose opens with notes of brioche. On the palate, it is the sweetness and juiciness of perfectly ripe apricots that is revealed, accompanied by the crunchy notes of fresh almonds.

FOOD PAIRING

It can be paired with a blanquette of veal or seafood, to highlight and accompany the generosity of this wine, or even a white osso bucco...



Hand harvested September 17, 2021.

Bottled on March 29, 2023,

4 838 bottles produced.

Serving temperature 12°C.

