



SAINT-VÉРАН

"LA C-R"

2021

100% CHARDONNAY

"A SOLAR CUVÉE WITH VEGETAL FRESHNESS"

TERROIR

This plot of 0.58 hectares of Chardonnay (9000 vines per hectare), was planted between 1977 and 1989.

Located in the town of Davayé, on the hillside of the Roche de Vergisson, it faces south, on a 42% slope. The soil is marly, shallow, made up of limestone scree.

VINIFICATION

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

The musts are stabilized by cold then decanted and put in barrels for fermentation. The aging of 19 months 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

A color with golden reflections for a round wine, awakened by citrus notes. The vintage is marked by a full, structured and powerful mouth. The finish is long, warm and tangy, with chalky and saline notes.

FOOD PAIRING

With grilled fish accompanied by fennel, crab lasagna, poultry stew, pea soup with mint...



Hand-harvested September 25, 2021.

Bottled on March 29, 2023,

1 235 bottles produced.

Service temperature 12°C.

