



# SAINT-VÉРАН

## "LES CRAS"

### 2021

100% CHARDONNAY



"ONE OF THE MOST BEAUTIFUL TERROIRS OF THE APPELLATION SAINT-VÉРАН, COMBINING FINESSE AND MINERALITY."

#### TERROIR

This plot of 0.47 hectares of Chardonnay was planted in 1986 and is located in the heart of the commune of Davayé (8,000 vines per hectare). It is a hilltop facing south, with a 5% slope. The soil is shallow and exceptionally white, made up of limestone.

#### 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 SO<sub>2</sub> on the harvest, we resort to its use during the aging phase to ensure the stability of the wine.

#### STYLE

Its dress is luminous, the reflections are intensely golden. The nose opens with floral notes of honeysuckle. It is a tonic wine, very balanced, intense and with a sculpted profile. The palate is all in length, with mineral and white peach notes.

#### FOOD PAIRING

With a grilled lobster with salted butter, spaghetti with clams, a terrine of fish in a crust...

Hand-harvested September 24, 2021.  
Bottled on March 29, 2023,  
2 496 bottles produced.  
Service temperature 12°C.

