



# SAINT-VÉРАН

## "LES POMMARDS"

### 2021

100% CHARDONNAY

"THE BEST BALANCE BETWEEN POWER AND FRESHNESS".

#### TERROIR

This plot of 0.81 hectares of Chardonnay (8,000 vines per hectare, was planted between 1975 and 1983.

Located in the town of Davayé, on the hillside of the Roche de Solutré, it faces north, on a 30% slope. The soil is marly, moderately deep, made up of chalk on the surface.

#### 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 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

It reveals a golden and limpid dress. Its generous aroma of ripe Bergeron apricots is very marked in this vintage. Its white nectarine flesh is awakened by a hint of salivating acidity. Elegance and minerality go hand in hand in this cuvée with aromas of white flowers, flints and dried fruits.

#### FOOD PAIRING

With tasty and spicy dishes, a lemon risotto, grilled prawn skewers, or a Galician-style octopus...



Hand-harvested on September 23, 2021.

Bottled on March 29, 2023,

3 471 bottles produced.

Serving temperature 12°C.

