

SAINT-VÉRAN



TERROIR

Located in the commune of Davayé. Between 250 and 300 meters above sea level, on clay-limestone soils.

VINES

The average age of the vines is 25 years. The grape variety is Chardonnay. The average yield from these plots is approximately 60 hl/hectare. We produce approximately 17,000 bottles each year.

VINIFICATION

Traditional Burgundy. Harvesting is entirely manual, with pneumatic pressing. Aging takes place 70% in stainless steel vats and 30% in wooden barrels, all temperature-controlled. The yeasts are indigenous to preserve the terroir's distinctive character.

TASTING NOTES

A wine with a green-gold color, round and fruity on the palate with floral aromas (acacia blossom) and vegetal nuances (anise and licorice).

FOOD PAIRING

An elegant wine that pairs well with sauced or grilled fish, poultry, and also andouillettes and Mâconnais goat cheese.

AGING

It can be enjoyed immediately and will keep for 3 to 5 years.