

SOCIETE DES VINS DE PIZAY

SAINT VERAN



The geographical area of this appellation extends over 8 communes and is divided into two small islands separated from each other by the Pouilly-Fuissé appellation. It is made up of the villages of Davayé, Prissé and Solutré-Pouilly in the north, and Chânes, Chasselas, Leynes, Saint-Amour and Saint-Vérand in the south. All these villages are located in the extreme south of the Mâconnais subregion and of the Burgundy wine region as a whole.

The Saint-Véran appellation came into being on January 6, 1971. Saint-Véran wines are produced entirely from Chardonnay grapes. The south-south-east facing slopes that enjoy the most sunshine.

Philippe Charmond has been running this estate since 1987.

This estate – 5 ha wide – is located in the village of Vergisson.

PRODUCTION

- . Grape variety : Chardonnay
- . Age of the vineyards : about 12 years
- . Yield per hectare : 60 HI/Ha
- . Exposure : South - South/East
- . Soil : chalk and clay
- . Production : Sustainable agriculture

VINIFICATION

- . Manual grape-picking
- . Immediate pressing
- . Fermentation in thermo-regulated tank

WINE MATURING

- . Early racking to preserve the fruit
- . Natural tartaric stabilizing by cold temperature
- . Bottling in spring

CHARACTERISTICS OF THE WINE

Alcohol 13 %

Visual aspect: Bright pale gold colour with gold reflections.

Nose: Floral notes of white flowers (acacia) and almond and over time notes of hazelnut.

With its complex, ample and elegant bouquet, this typical Burgundy wine offers round, powerful flavours on the palate.

Tasting: supple and round

Ageing: from 3 to 8 years.

Temperature: cool, 12° C

To be served with: It can for example be matched with chicken in a cream sauce, veal sweetbreads or fish