

SAINT-VERAN "à la côte"

Grape variety: Chardonnay

Colour: White

Terroir: Chasselas, southwest facing, soil made up of grey marl

Vinyard age: 40 years old

Tending: Integrated, eco-friendly viticulture, with no insecticide use, the soil is tilled beneath each vine and naturally sodded between the rows, flat guyot pruning to lower yields and promote good ripening.

VINIFICATION

Machine and manual harvest, direct pressing, cooling the juice, alcoholic and malolactic fermentation, natural yeasts.

MATURING

Matured in oak barrels for 4 months, followed by stainless steel vats for 8 months before bottling.

TASTING

Eye: shiny, light yellow to pale gold robe.
Nose: fruit (peach, pear) and acacia aromas
Palate: clean and forthright attack, citrus and mineral (flint) flavours. This wine boasts both tartness and fattiness that combines to give harmonious, rounded and fresh structure.

SERVING

Serving temperature: 11/13°C - 52/55°F
Celarring: 5 to 10 years
Food and wine pairings: seafood, firm-fleshed fish, goat cheese, comté.



Contact

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