

SAINT-VÉРАН

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This wine is produced in the small village of Davayé, in the heart of the Saint Veran appellation, a few kilometers from the town of Macon.

Story

As it is often the case in Bourgogne, the AOC embraces a number of villages from Prissé and Davayé lying to the North of the Rock of Solutré to Leynes, Chasselas, Chânes, part of Solutré-Pouilly and (of course) Saint-Vérand (little Village with the same name but with D) itself all lying to the south.

Terroir

The appellation SAINT-VÉРАН is split into two separate islands by its close relative Pouilly-Fuissé. Both occupy slopes forming part of the chain of hills to which the Rock of Solutré belongs.

Grape

100% Chardonnay.

Vinification

The grapes are vinified after direct pressing in a pneumatic press, then in stainless steel vats for 8 to 12 months on lees. After this Traditional vinification in vats, with oak barrels since the 2022 vintage. This has enabled us to enhance the characteristics of the terroir to create a wine full of promise and complexity.

Wine

The color is that of very pale-yellow gold, brilliant and crystal-clear. The nose develops subtle fruit aromas (peach, pear) or acacia, honeysuckle and bracken, often over notes of fresh almond, hazelnut, cinnamon, butter, and sometimes honey.

Pairing and temperature

Swordfish, monkfish turbot, swordfish, you can try the chicken legs with barbecue sauce 10 à 12°C.



HOMAGE TO HERITAGE