

SAINT-VÉРАН « LES CHATENAYS »

"The Chatenays", from the Latin "castenetum" meaning a chestnut grove. While they are common in Morvan, chestnut trees are rare on limestone sites.

> Vines

Commune: Chasselas

Type of wine: Chardonnay

Parcel area: 1 ha

Average age of the vines: 15 years

Soil: sandy clay

Exposure and slope: South-West, height from 390 to 400m, slope from 25 to 30%

Mode de culture : grass and shallow plowing on alternate rows, well thought-out protection

> Vinification

Grape harvesting: mechanical

Pressing: pneumatic

Racking: 36 hours, static, cold to obtain very clear juices

Alcoholic fermentation: in thermo-regulated casks at about 18°C, local yeast

Malolactic fermentation: full and spontaneous

Aging: 6 months in casks, on lees, without stirring

Bottling: in spring, after the grape picking

> Tasting

A wine on fruit and freshness

Storage time: consume within 3 years

Drink with: scallops, white fish, goat's cheese

