

SAINT-VÉРАН LES CHATENAYS

The Chatenays comes from the Latin "castanetum", meaning a chestnut grove. Although they are common in Morvan, chestnut trees are rare on limestone plateaus.

> Vines

Commune: Chasselas

Type of vine: Chardonnay

Surface of the plot: 1 hectare

Average age of the vines: 15 years old

Soil: sandy-clay on the surface (the village of Chasselas is located at the limit Mâconnais-Beaujolais), deep limestone clay

Exposure and slope: south west, from 390 to 400 meters of altitude, from 25 to 30% of slope

> Vinification

Grape harvesting: mechanical

Pressing: pneumatic

Racking: from 24 to 36 hours, static, cold

Alcoholic fermentation: in stainless steel vats thermoregulated around 18°C. Local yeast

Malolactic fermentation: full and spontaneous

Aging: 6 months in stainless steel casks, on lees, without tirage

Bottling: in the spring following the grape picking

> Tasting

The robe is pale yellow, limpid and brilliant. On the nose, Chardonnay expresses its characteristic aromas of white fruits (apple, pear), citrus fruits and white flowers. The palate is balanced, elegant, with a refreshing finish.

Storage time: may be drunk within 3 years

Drink with: St. Jacques shells, white fish, goat's milk cheeses...

> Awards and press review

2017 vintage

- 15/20 Le Point Magazine – N°2401 Special wines publication – September 2018

