

## SAINT-VÉРАН LES CHATENAYS

*Les Chatenays comes from the Latin «castenetum», meaning a chestnut grove. Although they are common in Morvan, chestnut trees are rare on limestone plateaus.*

### > The Vines

Town: Chasselas

Grape variety: Chardonnay

Surface area of the plots: 1 hectare

Average vine age: 15 years

Soil: Sandy clay on the surface level and limestone clay in depth

(Chasselas is situated on the border between the Mâconnais and the Beaujolais regions)

Exposure and gradient: south-west facing, 390 to 400 m above sea-level with a 25 à 30 % gradient



### > Vinification

Harvest: by hand

Pressing: pneumatic

Settling: cold static for 24 to 36 hours

Alcoholic Fermentation: in thermo regulated stainless steel vats around 18°, wild yeasts

Malo-lactic Fermentation: spontaneous and complete

Aging: 6 months in stainless steel tanks, on the lees, without racking or batonnage

Bottling: in the spring following the harvest

### > Tasting

Pale yellow, clear and bright. The Chardonnay expresses its characteristic aromas of white fruits (apple, pear), citrus and white flowers. The palate is balanced, elegant, with a refreshing finish.

Aging Potential: drink within the first 3 years after bottling

Dish Pairings: scallops, white fish, goat's cheese

### > Awards and press review

2017 vintage:

– 15/20 Magazine «Le Point» – N°2401 Spécial Vins – September 2018

