



SAINT-VÉRAN "EN COMBE" 2022

SAINT-VÉRAN PROTECTED DESIGNATION OF ORIGIN

The expression of the red clays of Chasselas



Of Gallic origin, the word "Combe" means a hollow, a valley. The combes were carved by glacial meltwater during the last ice age, more than 20,000 years ago.



THE 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, giving us a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

In terms of rainfall, the year was largely deficient despite a very wet June that saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and an unctuous texture. It is a flattering and generous vintage, with the best cuvees promised a very bright future.

ANALYSIS

Alcohol content: 13.0 % vol.

pH: 3.47

Total acidity: 3.5 g/l H₂SO₄

Total sulphites: 81 mg/l



VINEYARD

Village and lieu-dit: Climat "En Combe" in Chasselas.

Grape variety: Chardonnay

Plot area: 0.88 ha

Year(s) of planting: Around 1965 (Age: approximately 57 years)

Soil: Red clay and small stones on limestone subsoil.

Altitude, aspect and slope: 385 to 395 metres altitude, moderate south-facing slope

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 07/09/2022

Harvest method: Manual

Winemaking: pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tank. No malolactic fermentation.

Ageing: On total lees in the fermentation vessel, for 9 months.

Bottling: 11/07/2023

Number of bottles produced: 5,250 bottles.



TASTING & SERVICE

TASTING NOTES:

FROM ITS UNIQUE TERROIR OF RED CLAYS, THIS SAINT-VÉLAN DRAWS ALL ITS CHARACTER AND BALANCE: A PALE GOLD COLOUR, A SPRING-LIKE NOSE WHERE GOLDEN APPLE AND WHITE FLOWERS MINGLE, AND A PALATE BALANCED BETWEEN FRESHNESS AND ROUNDNESS. ITS PRECISION AND AROMATIC PURITY WILL APPEAL TO LOVERS OF NO-FRILLS CHARDONNAY!

SERVING:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

DRINK WITHIN 1 TO 5 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, MUSSELS MARINIÈRE, GRILLED FISH, GOAT'S CHEESE.

