



SAINT-VÉRAN "EN COMBE" 2023

PROTECTED SAINT-VÉRAN APPELLATION

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, over 20,000 years ago.



THE 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, early summer, and the first half of September. The harvest began on 7 September under the heatwave, ending on the 21st in more pleasant conditions.

Regarding precipitation, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy, with beautiful maturity.

The style of the wines is similar to 2022: generous, flattering, with low acidity and good ageing potential on the finest cuvees.

ANALYSIS

Alcohol content: 13.0 % vol.

PH: 3.51

Total acidity: 3 g/l H₂SO₄

Total sulphites: 75 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 58 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: Organic wine.



WINEMAKING & AGEING

Harvest date: 14/09/2023

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tank. Spontaneous and complete malolactic fermentation.

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

Bottling: 12/07/2024

Number of bottles produced: 7,336 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, MOULES MARINIÈRES, GRILLED FISH, GOAT'S CHEESE



PRESS & AWARDS

2023

91/100 REVUE DES VINS DE FRANCE NO.691 (JUNE 2025)

