



SAINT-VÉРАН "LES CHATENAYS" 2022

SAINT-VÉРАН PROTECTED DESIGNATION OF ORIGIN

Freshness and fruit, a seductive asset



Les Chatenays comes from the Latin "castanetum", meaning a chestnut grove.



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 which 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 cuvées destined for a very bright future.

ANALYSIS

Alcohol content: 13.0 % vol.

PH: 3.52

Total acidity: 2.8 g/l H₂SO₄

Total sulphites: 67 mg/l



VINEYARD

Village and lieu-dit: Climat "Les Chatenays" in Chasselas.

Grape variety: Chardonnay

Plot area: 1.15 ha

Year(s) of vine planting: 2004-2005 (Age: 17 and 18 years)

Soil: Red clay mixed with sand on limestone subsoil.

Altitude, aspect and slope: 380 to 400 m altitude, moderate slope facing south-west

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 10/09/2022

Harvest method: Mechanical

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tanks. Spontaneous malolactic fermentation on 3/4 of the volume.

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

Bottling: 11/07/2023

Number of bottles produced: 9,332 bottles.





TASTING & SERVICE

TASTING NOTES:

WITH ITS CLEAR AND BRILLIANT PALE GOLD COLOUR, THIS CHARMING WINE SEDUCES WITH ITS FRUITY AND GOURMAND NOSE: NOTES OF WHITE FRUITS MINGLED WITH CITRUS. THE PALATE IS ROUND AND PLEASANT, WITH THE FRUITY CHARACTER OF THE NOSE CARRYING THROUGH. A CLASSIC AND BEAUTIFULLY BALANCED SAINT-VÉРАН.

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 CHEESES.

