



SAINT-VÉРАН "LES CHATENAYS" 2023

APPELLATION SAINT-VÉРАН PROTÉGÉE

Freshness and fruit, a seductive asset



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



THE 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, at the beginning of summer, and in the first fortnight of September. The harvest began on 7 September under

scorching heat, ending on the 21st in more pleasant conditions.

Regarding precipitation, it was regular, sufficient for the vines but causing greater

pressure in terms of disease.

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

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

ANALYSIS

Alcohol level: 13.0 % vol.

pH: 3.49

Total acidity: 2.9 g/l H₂SO₄

Total sulphites: 72 mg/l



WINEMAKING & AGEING

Harvest date: 17/09/2023

Harvest method: Mechanical

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

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

Bottling date: 12/07/2024

Number of bottles produced: 10,146 bottles.



VINEYARD

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

Grape variety: Chardonnay

Plot area: 1.15 ha

Year(s) of planting: 2004-2005 (Age: 18 and 19 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: Organic wine.



TASTING & SERVICE

TASTING NOTES:

WITH ITS CLEAR AND BRILLIANT PALE GOLD COLOUR, THIS CHARMING WINE SEDUCES WITH ITS FRUITY AND GENEROUS NOSE: NOTES OF WHITE FRUITS BLENDED 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, MUSSELS MARINIÈRE, GRILLED FISH, GOAT'S CHEESE.



PRESS & AWARDS

2023

14.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°178 (AUGUST/SEPTEMBER 2024) (DURING AGEING)

