

SAINT-VERAN

LES BAYEUX

2023

"Les Bayeux" is a traditional Saint-Véran climate located between Chânes and Chaintré. The terroir of this climate gives a strong personality to the wine.

COMPOSITION - PRODUCTION

TERROIR : Occupying one of the slopes of the Solutré chain, in the town of Chânes, the vineyards of the locality "Les Bayeux" will draw their resources from limestone soils with entroques covered with a thin layer of clay cellars, sort of flint. Its semi-continental climate benefits from generous sunshine, which gives the Saint-Véran such a special shade and grain.

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest - Direct pressing - Settling - Low temperature fermentation (15°C). Maturing in vats (70%) and oak barrels (30%) on fine lees for about 8 months.

TASTING

Under its golden button color emanates fine fragrances of white fruits raised by the aromas of its ageing in cask. The mouth confirms the nose, round, oily and delicate to the woody finish.

APPEARANCE : Pale yellow with fairly strong golden highlights.

NOSE : Intense on scents of white-fleshed fruits, buttered and roasted.

MOUTH: Ample, generous with a round structure and finesse.

SERVICE

FOOD & WINE PAIRINGS : Creamed poultry and oily fish.

SERVING TEMPERATURE : 11°-12°

AGING POTENTIAL : 4 - 6 years



Alcohol abuse is dangerous for health. To consume in moderation.

