

SAINT-VERAN

VILLA CANTRIUS

2023

Saint-Véran took the original name of a bishop of Cavaillon at the Council of Mâcon, protector of shepherds and cattle. This appellation is the southern limit of the Burgundian vineyard. It is part of the 5 crus of Mâconnais and is today an essential appellation.

COMPOSITION - PRODUCTION

TERROIR : Clay-limestone soils

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvesting – direct pressing – Settling – Low temperature fermentation (15°C) – Maturing on fine lees in tanks for about 8 months.

TASTING

Under its pale gold coat green reflections are shaded. The nose is fresh and subtle with floral notes mingling with a touch of flint. In the mouth, the Saint Véran offers both complexity and roundness, accompanied by an elegant minerality. A balance of bold/acidicity that lasts in length.

APPEARANCE : Very clear yellow, crystalline with green reflections.

NOSE: Frank, subtle with fresh fruity and floral notes.

MOUTH : Mineral and round, its structure is harmonious.

SERVICE

FOOD & WINE PAIRING : Sea food and goat cheese.

SERVING TEMPERATURE : 11°-13°

STORAGE : 4 - 5 years

