



# SAINT-VÉРАН

## « CHÊNES »

**GRAPE VARIETY** : 100 % Chardonnay

**LOCATION** : Village of Davayé

**SOIL** : Cretaceous sedimentary rock, clayey-limestone type soil with layers of clay

**VINIFICATION** : This cuvée is a blend of plots located in the village of Davayé. Vines are around 50 years of age and grapes are harvested manually. After pressing, temperature-controlled static must settling for 24 hours. Clear juices are then transferred into traditional French oak barrels (2 to 5 years of age) for alcoholic and malolactic fermentation. Ageing on fine lees with regular stirring intervals adapted to the vintage's characteristics. Light filtration and fining, if necessary, prior to bottling.

**TASTING** : On the nose, brioche and delicate notes of vanilla, expressing the character of the appellation as well as the classic style of a white Burgundy wine. Round and supple on the palate to create harmony. This cuvée is perfect with fish, seafood, crumbled crab, Asian cuisine (sushi) and cheese.



MAISON AUVIGUE

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