



# SAINT-VÉРАН

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**GRAPE VARIETY:** Chardonnay 100 %

**LOCATION:** Village de Davayé

**SOIL:** Cretaceous sedimentary rock, clayey-limestone type soil

**EXPOSURE:** Sud

**AVERAGE ALTITUDE:** 210/240 m

**SPECIFIC FEATURE:** **Climat** *This cuvée comes from a parcel recorded in the Napoleonian land registry under the name « La Côte Rôtie ». Producers of the appellation « La Côte Rôtie » in the Rhône and the INAO (National Institute of origin and quality) forbid us to use the name of this climat and therefore the possibility to promote our terroirs and history. Or when the elephant, located in the northern Côtes-du-Rhône, producing a renown, Syrah-based red wine on hundreds of hectares is afraid of a mouse called Saint-Véran « La Côte Rotie », located in southern Burgundy and producing Chardonnay-based white wine on 10 hectares. A fierce competition indeed !!*

**VINIFICATION:** Golden bunches are harvested manually. After pressing, temperature-controlled static must settling for 24 hours. Clear juices are transferred into oak barrels (2 to 3 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:** Floral, mineral and very aromatic ripe grape notes on the nose, with an exotic touch of over ripeness! A complex and balanced wine, underlined by a nice acidity. To be served at 12°C with shellfish, grilled fish or Asian cuisine.



MAISON AUVIGUE

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