· DOMAINE ·
Michel Chavet & Fils

Saint-Véran



Terroir

Saint-Véran is produced in both villages of Prissé and Davayé. It comes from about thirty plots of land with argilo-calcareous soil made up of small orangey stones known as flints. Chardonnay fully expresses its character on these rather sloping South, South-East oriented soils.

Grape variety

100% Chardonnay

Winemaking

After a low-pressure pneumatic pressing, the juice is settling at low temperature for 24 hours. Alcoholic fermentation takes place in stainless steel tanks under temperature control to preserve all the aromas and character of the Saint-Véran. Once its malolactic fermentation is completed, the Saint-Véran matures on fine lees until April.

Wine tasting

The wine has a beautiful golden robe. Its delicate aromas of white flowers (peach, pear) with hints of hazelnut add a refreshing note. The mouthfeel is full, intense, round and complex with a nice acidulous and mineral finish.

Food pairing

Saint-Véran can be enjoyed as an aperitif and throughout the meal with shellfish, fish, cream-based poultry dishes, andouillettes, snails and goat's cheese. Serve at 12°C.