DOMAINE
Michel Chavet & Fils

Saint-Véran Fût de Chêne



Terroir

Coming from Chavet's estate's finest terroirs with southern and southeastern exposure, Saint-Véran Fût de Chêne acquires its character from the shallow and argilo-calcareous soils. The slope is steeper and the vines enjoy optimum sunshine, thus producing high-quality grapes.

Grape variety

100% chardonnay

Winemaking

The grapes are handpicked and pressed with a pneumatic press. After a 24-hour static settling at low temperature, the juice is placed in thermo-regulated stainless steel tanks to allow the alcoholic fermentation process. After a few days of fermentation, the juices are racked off and transferred to barrels to carry on their alcoholic and malolactic fermentation. This 100% oak barrel vintage is made with new barrels (10%) and 2- to 8-year-old barrels with stirring, for a period of 8 to 9 months.

Wine tasting

Saint-Véran Fût de Chêne has a bright yellow colour. This wine has fine aromas of vanilla, grilled and roasted almonds. The mouthfeel is complex, rich and intense with a round finish where the woody notes are well blended and subtle.

Food pairing

Saint-Véran Fût de Chêne goes perfectly with fish, white meats, snails, sweetbreads, etc.