

Saint Véran

La Côte Dorée



Varietal : Chardonnay

Age of vines : 45 years



Terroir :

Located in the town of Davayé, this wine comes from the land called "la Côte Rôtie". We have been prohibited by the Rhone residents from using this climate name on labels because of a possible confusion with their name of the same name. We have therefore renamed it the Gold Coast.

the term "Rotie" is not insignificant, in fact, this climate facing south, sheltered from the north wind, provides particularly early maturity. Rooted on the steep slopes of the foothills of the Vergisson rock, the shallow, very calcareous soil is formed by scree of rock and marl. The wines are rich, generous and delicate with a saline touch on the finish.

The wine :

After manual harvesting, the juice is extracted gently using a pneumatic press. Vinification takes place in oak barrels that have been used for up to five years, and of which 15% are new oak. Ageing of 10 to 12 months allows the wines to improve slowly.

Tasting :

This wine has intense aromas of ripe lemon and yellow flowers, with a nice balance between substance and freshness. In the mouth, it has a noticeable softness and complexity. One can find notes of slightly candied citrus, a touch of dried fruit with hazelnut and fresh almonds, and also some delicate buttery, toasted aromas. This is all wrapped up in a pleasant minerality on the finish.

Food and wine combinations :

This Saint-Véran goes well with all kinds of poultry, or as an accompaniment to warm starters. It also makes an ideal aperitif wine.

Drinking recommendations :

It can be drunk now, but may easily be kept for 8 to 10 years, or even longer for certain vintages.

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