

Saint Véran

La Côte Rôtie



Varietal : Chardonnay

Age of vines : 45 years

Area : 0,35 Hectare

Terroir :

This south-facing plot enjoys very sunny, very hot summers, hence the name “rôtie” (meaning roasted). The grapes reach maturity particularly early, resulting in wines that are rich, generous and indulgent. The stony soil is shallow, with some clay but a high percentage of limestone, meaning wines from the côte rôtie are very mineral.

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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