

# Saint Véran

*Le Clos Vessats*



**Varietal :** Chardonnay

**Age of vines :** 10 years

**Area :** 2 Hectares

## **Terroir :**

This wine comes from a clay-limestone plot, where the clay is dominant. At a low elevation of around 200 meters, the south- southwest orientation results in early ripening. The grapes are thus always very ripe when harvested, providing rich, tempting wines.

## **The wine :**

Vinification is carried out in temperature-controlled stainless-steel vats to preserve all the freshness and delicacy of the Chardonnay. The objective is to preserve the purity of the fruit acquired as the grapes ripened. It is then aged for nine months before being gently filtered before bottling.

## **Tasting :**

This is a very expressive Saint-Véran, revealing aromas of citrus and white flowers, especially acacia. In the mouth, right from the attack this wine is rounded and smooth, with lovely fresh fruit providing notes of pear, peach, and a hint of fresh hazelnut. The finish is marked by a pleasant, buttery smoothness.

## **Food and wine combinations :**

It makes an excellent aperitif thanks to its crisp fruit, but also makes a great match with all kinds of white meat, especially veal or roast chicken.

## **Drinking recommendations :**

This wine should be drunk young to fully enjoy its fruit and freshness, but it may be kept for 4 or 5 years.

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