



PACAUD VIGNERONS



SAINT-VÉRAN

« À La Côte » 2023

Rated **16/20** by the magazine Bourgogne Aujourd'hui n°166

VARIETY

100% Chardonnay - vines 50 years old

VINEYARD

Vines in the village of Chasselas, between 400 and 500 m altitude, facing due south.

SOILS

Shallow, hard limestone very rich in iron oxides (very red, ochre-coloured earth).

VINIFICATION

Hand-picked, whole bunches taken to the press.
Direct pressing. Vinification without sulphur, using indigenous yeasts. Light settling.

AGEING

Aged on fine lees in 500-litre oak barrels for 12 months, with 25% new oak, followed by 10 months in stainless steel vats after blending. Unfined and unfiltered.

TASTING NOTES

- 👁️ Light gold colour with golden highlights, limpid.
- 👂 Powerful and intense, with lovely notes of ripe white and yellow fruit and subtle toasted aromas..
- 🍷 Well-structured and mineral, with good concentration, body and a long finish, featuring subtle chalky and flinty notes.

FOR YOUR TASTING



Quantity produced
3 000
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
10 YEARS



Alcohol content
13,5 %

