



PACAUD VIGNERONS



Certifié par FR-BIO-01
AGRICULTURE FRANCE



SAINT-VÉRAN

« Aux Faux » 2024

VARIETY

100% Chardonnay - old vines, 70 years old, planted by my grandparents.

VINEYARD

Vineyards in the village of Chasselas, laid out in a semi-circular formation around the village, facing south-west.

SOILS

Clay-limestone soils with shallow layers of hard limestone.

VINIFICATION

Hand-harvested, with whole bunches taken directly to the press. Direct pressing. Sulphur-free vinification using indigenous yeasts. Light settling.

AGEING

Aged on fine lees in 500-litre oak barrels (used for 4 to 6 vintages) for 10 months. Light filtration using white clay.

TASTING NOTES

- 👁️ Golden colour with golden highlights, limpid.
- 👃 Delicate citrus and white-fleshed fruit aromas white-fleshed fruit.
- 🍷 Well-balanced with good tension and a hint of salt, whitefleshed fruit and citrus. Good persistence on the palate with great sapidity.

FOR YOUR TASTING



Quantity produced
10 000
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
5/8 YEARS



Alcohol content
13%

