



Philippe
Charmond

SAINT-VERAN

Type of wine : Dry white wine

Grape Variety : Chardonnay

Yield and density : Yields are 60hl hectares, there are 6,500 hectares.

Age of the vine : from 22-year-old to 77-year-old.

Terroir and locations : Saint-Claude et Côte rôtie.

The first terroir is facing southeast, it has an altitude of 250 meters. The ground is clay-limestone and very stony.

The second terroir is facing the south with a very solar sector.

The ground is clay-limestone too.

Cultivation Mode : Reasoned control, weeding, ground working.

Grape harvest : Manual grape harvest and pressing of whole bunches.

Fermentation : Tank with thermoregulation temperature between 18 and 20-degree Celsius on fine lees and it age for 8 months.

Assembly of terroirs for bottling.

Tasting : Very intense and floral nose. Palate on the fruit, with lots of freshness and lemony notes.

Food and wine : Saint-Véran can be associated with numerous dishes such as Indian dishes, tajines, but also white meats.