



# P. FERRAUD & FILS



## SAINT-VÉРАН

Appellation d'Origine Protégée

## P. FERRAUD & FILS LA CHARDONNERAIE



**Region** France / Bourgogne / Mâconnais

**Grape variety** Chardonnay

### Soil

Clay and limestone

### Tasting notes

This wine has a crystal clear and a pale gold colour. On the nose, subtle aromas of fruit such as peach and pear develop as well as aromas of acacia flowers. In the mouth, it is a dry and round wine, often mineral, and having a great attack.

### Food & wine pairings

This Saint-Véran "La Chardonnaie" pairs perfectly with smooth-fleshed fish. It will also match seafood dishes.

**Serving temperature** Between 9° and 11°C for a young wine and when it's more mature, between 11° and 13 °C

**Ageing potential** 3 to 4 years

### Awards

- Bronze medal for the Grands Vin de Mâcon 2018 Contest
- Bronze medal at Decanter WWA 2018
- Gold Medal on the Gilbert & Gaillard Guide 2017



### Story

The designation Saint Véran was recognized in 1971. It took the name of the village of Saint Vérand (but without the "d"). This wine is produced in six villages of the Mâconnais area: Chânes, Chasselas, Davayé, Leynes, Prissé and Saint Vérand. The Saint Véran designation shares with Pouilly Fuissé the slopes of the Solutré hill.

