



P. FERRAUD & FILS



SAINT-VÉРАН

Appellation d'Origine Protégée

P. FERRAUD & FILS LA CHARDONNERAIE



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Clay-limestone

Vinification & ageing

Traditional

Tasting notes

It has a pale, crystalline golden robe. On the nose, subtle fruity aromas appear, such as peach and pear, as well as aromas of acacia blossom. In mouth, it is a dry and round wine, usually mineral.

Food & wine pairings

This Saint-Véran "La Chardonnaie" goes perfectly with fish dishes with smooth flesh. Seafood-based variants will also be a good match.

Serving temperature 10 to 12 °C

Ageing potential 3 to 4 years

Awards

• Vint. 2016 | 90/100 - Decanter 2018



Story

The Saint-Véran appellation was recognised in 1971. It took village of Saint-Vérand name, whose "d" has been hidden. It is produced by the 6 Mâconnais towns of Chânes, Chasselas, Davayé, Leynes, Prissé and Saint-Vérand. The Saint-Véran cru shares with its neighbour Pouilly-Fuissé, the hillsides of the Solutré chain.

