

A.O.P. SAINT VERAN

NICOLAS LEMAITRE SELECTIONS



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil : Clay-limestone soils

Altitude : 350 meters

Vines over 40 years old on average

East exposure

WINE MAKING

Mechanical harvesting.

Pneumatic pressing of the harvest

Vinification in temperature-controlled stainless steel vats (constant low temperature during vinification 15 to 16°C).

ALCOHOL CONTENT 13% vol.

TASTING NOTES



Bright yellow gold



Aromas of pear and white peach, hints of verbena, light citrus



On the palate, hints of pine and fennel appear on the finish. Vinification in vats keeps the wine fresh and highly aromatic

FOOD AND WINE PAIRINGS

Cold buffet, cocktail reception, roast poultry or fish, roast veal, mushrooms and cream

Ageing potential : 5 to 7 years

Serving temperature : 10° to 12°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles