

Product Fact Sheet December 2025



SAINT VÉRAN

Burgundy, France

Domaine de la Pierre des Dames

www.domainedelapierredesdames.fr

Method & Production

The estate grown Chardonnay grapes are machine harvested from vineyards in the Saint-Véran AOC. Fermentation in stainless steel, using selected yeats. Followed by seven months of ageing on the lees in 20% used oak casks and 80% stainless steel tank, before fining and filtration.

Tasting Notes

This pale yellow Saint-Véran offers an expressive nose brimming with luscious tropical fruit aromas. On the palate, it is dense yet maintains a delightful freshness, culminating in a vibrant finish with lovely notes of grapefruit.

Food Matching

Sole meunière

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|-------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| PD0324 | Saint Véran | Chardonnay | 2024 | 13.5% | Cork | 6x0.75lt | No | No | No | No |