



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 yeasts. 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										
PD0323	Saint Véran	Chardonnay	2023	13.5%	Cork	6x0.75lt	No	No	No	No