

SAINT VÉРАН VIEILLES VIGNES – CHARDIGNY

Mâconnais



APPELLATION: Saint-Véran AOC

BLEND: Chardonnay (100%)

WINEMAKER: Victor-Emmanuel Chardigny

VINEYARD: _____

From the village of Saint-Véran in the south of Mâconnais where the Chardignys own 8 hectares of Chardonnay vines. The vines here are between 50-100 years old, and the climate is continental. They are cultivated on gentle south and west-facing slopes, on clay-limestone, scree and pebbly soils. A blend from six distinct vineyard sites around Leynes commune in Saint-Véran AOC.

VITICULTURE: _____

The viticulture is certified organic, and since 2021 practicing biodynamics. A variety of cover crops are used, such as clover, yellow lupin and native grasses. They also have a horse who helps the vineyard by providing weed control, natural fertilizer and less soil compaction.

WINEMAKING: _____

The grapes are harvested by hand then transported to the winery. Vinification takes place with indigenous yeasts in stainless steel tank. Post-fermentation, the wine goes through MLF before maturing for 1 year in a mixture of stainless steel, concrete tanks and then 10% in neutral oak barrels.

WEBSITE: www.domaine-chardigny.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A Chardonnay with superb concentration, offering bundles of ripe, pithy citrus fruit streaked with salinity. Mouth-watering acidity leads into a generous, creamy finish.