

SAINT VÉРАН VIN ORANGE - CHARDIGNY

Mâconnais



APPELLATION: Saint-Véran

BLEND: Chardonnay (100%)

WINEMAKER: Victor-Emmanuel Chardigny

VINEYARD: _____

From grapes grown in the La Planchette vineyard in the village of Leynes. The soils are clay-limestone with a high iron oxide content.

VITICULTURE: _____

The viticulture is certified organic. 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. The fruit is then destemmed and macerated for 12 days prior to pressing. Wild yeasts are used for fermentation in stainless steel tank, then the wine is matured for 18 months in old oak.

WEBSITE: www.domaine-chardigny.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A gastronomic skin-contact Chardonnay with spicy notes of ginger, blood orange and clove. A wine with harmonious balance, fresh acidity and elegant structure.