

Saint Véran La Roche

Terroir

- Clay and limestone soil with a lot of limestone on a subsoil composed of blue clay and limestone scree
- Soil very rich in iron oxides
- South west exposition
- Slope around 15 et 20%
- Altitude : 250 meters
- Early maturation plot
- Surface : 0,42 ha

Vineyard

- All vineyard in Chardonnay
- Density : 9000 vines/hectare
- Vineyard around 40 years old which induces low vigor favoring a high concentration of the wine
- Organic culture since three years (Ecocert label)
- Pruning very respectful with the natural sap flows and limiting the pruning wounds
- Spring vine labour (disbudding, trimming, tying-up) made with care in order to well balance the quantity of grapes with the climatic conditions and the vine vigour
- Autumn and spring ploughing made in order to preserve the vegetal against weed competition and to return green manure
- Yields controlled around 45 hectolitres per hectare.

Harvest, vinification and aging

- Hand picking in little grape boxes
- Full grape pressing in a pneumatic press
- Light settling : just one night in cold inox tanks
- Alcoholic and malo lactic fermentations only in demi muids of 500L (no new oak)
- No exogenous yeast used : only natural yeast make fermentation
- Aging on the lees for 12 months following by a six month aging in inox tank in order to keep the freshness of the wine
- Bottling at the beginning of the second spring after harvest

Vintage 2011

- Golden yellow robe
- Powerful nose dominated by fresh hints of fruits and citrus
- Rich an full mouth, with a good concentration and a salty and mineral finale
- Wine with character and to keep, to be drink between 3 and 5 years with fish or crustaceans