

Saint Véran Pré Jaux

Terroir

- Clay and limestone soil with a lot of clay (more than 40%) and a lot of limestone scree
- West exposition giving good freshness to the wine
- Slope around 30% allowing a natural drainage
- Altitude : 350 meters
- Surface : 0,53 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 exogeneous yeast used : fermentations are only made by natural yeasts.
- Aging on the lees for ten months
- Bottling at the beginning of september after a light filtration

Vintage 2011

- Golden yellow robe
- Nose dominated by mineral, smoked and chalky hints : «it smells stones»
- Rich but balanced mouth with a straight and mineral final
- Wine with character and to keep, to be drink between 3 and 5 years with fish or crustaceans