



Thierry Drouin

## SAINT-VÉРАН

La Côte Dorée  
100% Chardonnay

### TERROIR



The Saint-Véran cru is divided into two separate islands. They both occupy the slopes of the Solutré range. The skeleton of this ridge is formed of "limestone with entrochus" from the Middle Jurassic. On the western slopes of these rocks, in older terrains (lias), the steep slopes are made of gray marl (vineyards exposed to the south and west of Chasselas and Leynes). On the gentle slopes of the eastern side of the rocks, marly limestone dominates (vineyards exposed to the east of Prissé and Davayé). The Côte Dorée cuvée comes from very sloping places, facing south, on limestone soils.

### VINIFICATION



After harvest, the grapes are delicately pressed. The juices are clarified then they start their fermentation in stainless steel vats and oak barrels. After aging on lees during winter and spring, the wines are bottled before the summer following the harvest.

### TASTING



Its clean and frank attack, with its citrus notes, imposes dishes that somewhat temper its ardor. A fish with creamy flesh, poached or just pan-fried, will play this score successfully, especially since the mineral touch of the Saint-Véran appellation wine and its floral aromatic range will respond masterfully to the iodine and the fine flesh of the fish. Seafood-based variations will also work well, as well as seafood or mushroom risottos, whose chewy texture will be well framed by the lemony frankness of the wine.