



Thierry Drouin

SAINT-VÉRAN

Plaisance

100% Chardonnay

TERROIR



The quest for a generous Saint-Véran tinged with minerality guides us towards a methodical blend of several plots. The freshly harvested grapes are loaded into pneumatic presses. The juices are extracted slowly which gives us a fine aroma. The musts are then cooled and decanted. Vinification takes place in stainless steel vats, then aging takes place on fine lees until spring.



After being picked in the earliest hours of the day, the berries are slowly and gently crushed in a pneumatic press before being cooled down. The juice is then left to settle and transferred into stainless steel tank for the alcohol and malolactic fermentations and an ageing on its thinnest lees until next spring.

TASTING & PAIRING



The robe is a bright and limpid golden yellow. On the nose, scents of white flowers, citrus fruits and perfectly ripe yellow fruits emanate. On the palate, this wine combines an elegant and mineral structure with lively and lemony notes. It is a perfect cuvée to discover the Saint-Véran appellation. Drink between 2 to 5 years.

It could be perfect with goat cheese, coral lentil dahl or a seafood platter.