



SAINT-VERAN

APPELLATION CONTRÔLÉE POUILLY-FUISSÉ

VINEYARD ORIGIN:

France - Southern Burgundy - Mâcon region

On the sides of south-facing slopes, in a locality known as "La Côte rotie" between the communes of Vergisson and Davayé.

Shallow limestone soil from the Jurassic period.

Altitude: 300 metres

Vine density: 8,700 vines/hectare

Grape variety: chardonnay

Pruning method: Guyot, arch trained - short canes

Plantation years: 1959 - 1981 - 1983

Soil is ploughed.

Certified organic phytosanitary treatments.

Mechanical weeding: no weed killer used. No insecticides used.

Natural manure used. Controlled yields

HARVESTING:

The full crop harvested by hand, at full maturity.

VINIFICATION:

In temperature-controlled stainless steel vats on the lees.

STYLE:

Fresh and delicate

FOOD PAIRINGS:

as an aperitif, or with a seafood platter,

Trout with almonds or young goat's cheese.

🌿 In the process of organic agriculture and wine certification.

Domaine Gilles Morat - Chataigneraie-Laborier

595 route des Bruyères - 71960 Vergisson - Tél. 33 (0)3 85 35 85 51

E-mail : gil.morat@wanadoo.fr

ALCOHOL ABUSE ENDANGERS YOUR HEALTH. DRINK ONLY IN MODERATION.