



PACAUD VIGNERONS



SAINT-VÉLAN

« Aux Faux »

VARIETY

100% Chardonnay - old vines, 70 years old, planted by my grandparents.

VINEYARD

Vines in the village of Chasselas, in a theater-like shape around the village, facing northeast.

SOILS

Clay-limestone soils with shallow hard limestone and an ochre-colored ferruginous soil.

VINIFICATION

Hand-picked, whole bunches taken to the press.
Direct pressing. Vinification without sulphur, using indigenous yeasts. Light settling.

AGEING

On fine lees in 500-litre oak barrels (4 to 6 wines) for 60% for 10 months, the rest is fermented in stainless steel vats.
Light filtration on white earth.

TASTING NOTES

- 👁 Golden colour with golden highlights, limpid.
- 👃 Delicate citrus and white-fleshed fruit aromas white-fleshed fruit.
- 🍷 Well-balanced with good tension and a hint of salt, white-fleshed fruit and citrus. Good persistence on the palate with great sapidity.

FOR YOUR TASTING



Quantity produced
10 000
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
5 YEARS



Alcohol content
13%