



PACAUD VIGNERONS



SAINT-VÉРАН

« À La Côte »

Rated **16/20** by the magazine Bourgogne Aujourd'hui n°166

VARIETY

100% Chardonnay - vines 30 years old.

VINEYARD

Vines in the village of Chasselas, between 400 and 500 m altitude, facing due south.

SOILS

Shallow, hard limestone very rich in iron oxides (very red, ochre-coloured earth).

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 (15% new oak) for 12 months.

TASTING NOTES

- 👁 Light gold colour with golden highlights, limpid.
- 👃 Powerful, with lovely notes of ripe white-fleshed fruits and citrus.
- 🍷 Structured and mineral with good concentration, substance, great length on the palate, and subtle chalky and flinty notes.

FOR YOUR TASTING



Quantity produced
**4 000
BOTTLES**



Serving temperature
**BETWEEN 9° AND
12°C**



Ageing
10 YEARS



Alcohol content
13 %