

# 2023 SAINT-VÉRAND

VILLAGE WINE - 100% CHARDONNAY

*The vineyard site is at the southern end of Burgundy, just north of Beaujolais.*  
*The appellation Saint-Vérand is actually larger than the territory of the commune.*



## History & tradition:

- The actual village of Saint-Vérand is spelled differently (note the final "d").
- Established by decree in 1971, it is the latest appellation in the Mâconnais region.
- Soil: Jurassic limestone, a continuation of the chalky strata found in the Côte d'Or, ideal for growing Chardonnay grapes.

## Viticulture:

- Plantation density: 8,500 vine stocks/hectare.
- Pruning: Guyot. Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

## Vinification:

- The grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

## Ageing:

- Remains mixed during 6 to 10 months.

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## Tasting note by Véronique Boss-Drouhin

A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.

## 2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

## Serving Temp:

- 53-54°F.

## Cellaring:

- 1 to 3 years.

