



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

SAINT-VÉРАН

APPELLATION D'ORIGINE CONTRÔLÉE

GRAND VIN DE BOURGOGNE

« *Smooth and delicious* »



❖ THE TERROIR

The vineyards are located on slopes at the foot of the Rock of Solutré in crinoidal limestone terrain from Mid-Jurassic period on calcareous.

❖ GRAPE VARIETY

Chardonnay.

❖ WINEMAKING AND MATURING

Gentle pneumatic pressing, static sedimentation. Vinification in stainless steel vats with 15% skin maceration. Guided malolactic fermentation and maturing in vats.

❖ TASTING NOTES

Pale golden colour with white gold glints in its depth. The bouquet is delicate, bringing together aromas of flowers and white-fleshed fruit. Its generous, ample texture combined with flavours of apricots makes this Saint-Véran both intense and charming.

❖ FOOD PAIRING

Enjoy as an aperitif with appetisers. It will also pair well with a seafood platter or chicken fillets.

Serving temperature: 11°C to 13°C.

Mis en bouteille à la propriété

www.blason.com