



Grape Variety : Chardonnay
Terroir : Clay and limestone
Style : White



Wine-Growing :

Harvested from our best Chardonnay plots located in the middle of the Auvergne volcanoes



Wine-Making : Aged in oak barrels for 12 months and bonnified for 6 months in an ancient farmer house in Cantal on a 1200 metre high mountain



Tasting Notes :

Colour : bright yellow, gold hues

Nose : fresh, minted, pear aromas

Mouthfeel : balanced, aromatic and fresh



Wine-Pairing :

Salmon, scallop, white meat in sauce



Ageing : 2 to 6 years

To be served between 12° and 14°

Siege Social

Z.A de Bargues

15130 SANSAC DE MARMIESSE

Tel : 04.71.48.25.16

Email : contact@despratsaintverny.vin

Site de Production

2, Route d'Issoire

63960 VEYRE MONTON

Tel : 04.73.69.92.87

Email : info@despratsaintverny.vin