



# Saint Véran

Domaine Fagot

Association de vignerons Patrimoine des Terroirs / Ethical group of french producers  
Contact : Alain / 00.33.6.87.46.16.20 / alain.patrimoinedesterroirs@gmail.com

- **The winegrower :** David Fagot
- **Annual production :** .....btles
- **% Alc. :** 13.5%/vol
- **Available in :** 75cl
  
- **Grape Variety(ies) :** 100 % Chardonnay
- **Type of soil :** Clay and limestone
- **Yield:** .... hl/ha
- **Age of the vine:** 15 years
- **Harvest :** Manual

## Vinification & Maturing

Starter or native yeasts

Alcoholic fermentation: low temperature, 15-20 days. Complete malolactic fermentation

Maturing on fine lees in thermoregulated vats

*Eye: limpid gold*

*Nose: fresh, buttered*

*Palate: pear, mineral and fleshy*

## Aging potential :

This wine can age between 7 years.

## Culinary agreements:

To serve at 9 à 11 °C

Good match with crustaceans, white meat, grilled fish

