

CLOS DE CHEVIGNE

Saint-Véran

History

The Clos de Chevigne located in the commune of Prissé is an vineyard of 25 hectares offering a range of wines from the Mâconnais.

Grape variety

Chardonnay

Origin

The Saint-Véran appellation is located in the south of the Mâconnais, at the crossroads of three gastronomic regions: Burgundy, Beaujolais and Bresse. This young PDO was created in 1971.

The Clos de Chevigne was founded in 1990, nestled at the foot of the Roche de Solutré, in the south of Burgundy in the commune of Prissé.

Vinification

Traditional vinification : Direct pressing at reception of the grapes in pneumatic press, settling, cold stabulation during 48h. Fermentation in vats, at a low temperature of 16/20° to preserve the aromas. Aging on lees in vats for 8 to 10 months with regular stirring.

Soil

Stony scree and clay-limestone soils of the Jurassic period.



Colour

Clear yellow color, limpid.



Nose

Subtle aromas of citrus fruits and smoke.



Palate

The mouth is vinous with a nice freshness on the finish.

Recommandations

Goes well with noble shellfish (gambas, lobsters, lobsters,...) but also with cooked foie gras and white meats in cream sauce (veal, poultry). Sushi is a perfect match with its minerality. Ideal with goat cheese.

Serving

10 - 12°C

Cellar potential

To be drunk within 2 years



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