

Croix Senaillet St. Veran Les Rochats

Domaine de la Croix Senaillet

France - Burgundy - Saint Veran

This Saint Veran Les Rochats is produced from 50-year-old Chardonnay vines, grown organically on Jurassic-era limestone (Entroque limestone), covered by pebbles that act as a filtering soil. The parcel is southeast facing on half hills.

Clear golden color with light green reflections. The wine has a rich and complex bouquet with a wide array of aromas: pear, nougat, wild peach and kiwi. The mouth is rich and dense bringing freshness with a nice volume and finishing on a light exotic note.

Specifications

| | |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation | Saint Veran |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | 50 years |
| Agricultural Practices | Organic |
| Soil type | Jurassic limestone mixed with marl. |
| Vinification | Harvest at optimal maturity. Destemming, slow & soft pneumatic pressing. Slow alcoholic fermentation in stainless steel. Malolactic fermentation. Aged 9 months in stainless steel with gentle stirring of fine lees. |
| Pairings | Pairs well with shrimp risotto, sautéed veal with eggplant. |



Reviews and News

| |
|----------------------------------------------------------------|
| 2017 Croix Senaillet Saint-Véran Les Rochats - 90 PTS - WE |
| 2016 Croix Senaillet Saint-Véran Les Rochats - 89 PTS - VINOUS |
| 2015 Croix Senaillet Saint-Véran Les Rochats - 89 PTS - VINOUS |