

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