

Croix Senaillet St. Veran En Pommards

Domaine de la Croix Senaillet

France - Burgundy - Saint Veran

This Saint-Veran En Pommards is produced from 50-year-old Chardonnay vines, organically grown on limestone marl soil & on a 30% slope. Vines are pruned in the Mâconnais style Acure system.

Bright golden color, ample and complex wine offering small berry, ripe apple and dry apricot aromas. The discreet toasty notes brings volume, juicy texture mingled with the freshness of the fruits. A beautiful balance and great aging potential for this delicious Chardonnay.

Specifications	
Appellation	Saint Veran
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	50 years
Agricultural Practices	Organic
Soil type	limestone marl
Vinification	Harvest at optimal maturity. Destemming, slow & soft pneumatic pressing at low pressure. Alcoholic fermentation in stainless steel vats & oak barrels at controlled temperature. Malolactic fermentation. Aged 8 months on the fine lees, 50% in oak casks; juices from vat & cask blended.
Pairings	Pairs well with scallops with saffron, rabbit in blanquette, pike perch with butter.



Codes, Weights and Measures	
UPC	7 84585 01659 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01659 1
Case Weight	36
ABV	13%
SRP	\$ 30.99 USD 750mL Bottle

Reviews and News
2017 Croix Senaillet Saint Veran En Pommards - 90 PTS - WE