

Saint-Véran « Au Brûlé »

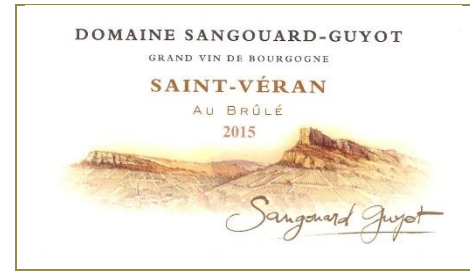


REGION : Burgundy

CUVEE : Saint - Véran
« Au Brûlé » - 0,83 ha (Village of Leynes)

Domaine : Domaine SANGOUARD-GUYOT

Yearly production: 5900 bottles
Alcohol degrees: 13,5 %
Available in : 75 cl



The vineyards:

Wine Enthusiast 2015 : 90 points

- **Grape variety:** chardonnay
- **Type of soil:** clay-limestone
- **Yield:** 50 hl/ha (instead of 66 hl/ha)
- **Age of the vines:** 25 years old
- **Harvest:** by hand and full bunch pressing

Vinification and ageing:

The wine is left on lees in 5-8 year old barrels for 10 months (until the wine is bottled in July)

The lees are stirred weekly.

Tasting Comments:

Its nose is rich and deep in structure.

Its mouth is lively and fresh with outstanding aromas of citrus, hawthorn and wild rose

Ageing potential :

You can keep it up to 5-6 years when aromas of roasted almonds will slowly develop.



Serving suggestions:

Serving temperature : 12-13° C

It does justice to canapés, starters, snails, white meat and poached fish.

Analysis :

- **residual sugar:** 2.7 g/L.
- **Total Acidity:** 3.98 g/L

- **PH :** 3,30..

- **Type of closure:** natural cork

The Winemaker's comments :

This Saint-Véran grows on a plot of 0,83 ha “**Les brûlés**” in the village of **LEYNES**.

Planted up the hills, the vines yield a very fine and powerful wine that is well-known for its mineral and floral undertones.