



Saint-Véran

Domaine de la Milleranche
winemaker-grower in Jullié



Fresh & fruity



Chardonnay



Store in a cool cellar



Serve between 50 and 54°F



Grilled andouillette sausage, scallops
with fresh leeks



Special occasions, a wine to warm the
tastebuds, the perfect accompaniment for
a special dinner among close friends and
family

Domaine de la Milleranche

Saint-Véran
appellation d'origine contrôlée

*Unifié d'élit et mis en bouteille au domaine
Jérôme Corvin & Sylvain Roussel
réserve réservée à Jullié 1880.*

75 cl

Contient des acides

12,5% vol.

Alcohol abuse is dangerous for your health, consume in moderation.



Domaine de la Milleranche

Jérôme Corsin, winemaker

About the *terroir*

In the Mâconnais region just south of Burgundy, fascinating pairings of varietals are completely at home – we particularly like the pinot noir blended with a touch of gamay. The chardonnay gains roundness here, its greater maturity owing to the more abundant sunshine. On these historic *terroirs*, cultivated by the very first monks of the famed Abbey of Cluny, the sun brings a touch of sweetness to the vines that cover the slopes and rocky outcrops (Vergisson, Solutré). Today's artisan winegrowers apply their skills to preserve freshness, emphasizing the minerality that is key to great balance.



Cultivation: the 10 hectares of the estate are managed according to the “Terra Vitis” charter that includes working the soil, grassing the vines, and manual harvesting. This wine is made from vines planted on granite *terroir* with ample southern exposure.

Vinification: from vines over 45 years old. Post-harvest, the grapes are partially destemmed and then vinified for 15 days. Aged in oak barrels for 10 months.