

Saint-Véran

Domaine de la Milleranche winemaker-grower in Jullié



Fresh & fruity



Chardonnay



Store in a cool cellar



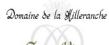
Serve between 50 and 54°F



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



Saint-Véran

Puillé, éloié et ais en bastelles au brec Jérône Corsin & Agleain Rouss vistames réalizate à Julié 18840.

75 d



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). Todav's artisan winegrowers apply their skills 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 explosure.

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