

Domaine J.A. Ferret

SAINT-VÉРАН

2023



Region

Mâconnais

Appellation

Saint-Véran

Grape variety

Chardonnay

Situation

This cuvée is based on grapes grown on a small parcel of 35 'ares' located in the commune of Davayé, a lieu-dit known as les Plantés. It has belonged to the domain for several decades.

Age of the vines

The vines were planted in 1991.

Soil

The parcel is situated on limestone outcrop of the upper Jurassic (Argovian). These are whiteish-beige limestone with some seams of marl.

Vinification

The fermentation and maturation of this cuvée takes place in oak on the lees, in much the same way as the domaine's Pouilly-Fuissé cuvées. Light batonnage takes place towards the end of fermentation and at the start of the maturation period.

Bottled in January 2024.

Tasting

This wine has an elegant nose with understated oak and notes of brioche and yellow fruit. The palate is fresh, rounded and balanced, with plenty of fruit.

Food pairing

This is a wine that will enhance a dish of roast cod, bread crumbled scallops, a roast loin of veal or a Comté that has been aged for 18 months.