



### Producer Profile

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### Viticulture

The Fuissé region in the south of Burgundy is 250-300 metres above sea level. The soil there is predominantly argilo-calcareous. At Fussiactus the average vine age is 25 years so that the plants are in balance and at their peak of production. The techniques are those of organic farming albeit not certified. The harvest here is by hand.

### Winemaking

This St- Véran is made in the traditional Burgundy style, with entirely manual grape harvesting. The grapes are gently pressed using a pneumatic press. The must is then fermented 30% in large French oak Foudres of 25 hectolitres and 70% in stainless steel. The oak is so subtle as to be imperceptible and the fruit shines through.

### Tasting Note

An excellent example of this classic yet understated wine. Fragrant and fresh yet well rounded with subtle peachy fruit and touches of mineral character. The slight subtle oak complements and does not compete with the fruit flavours.

### Food Matching

Great with Oysters or soft goats cheese.

### Technical Details

#### Varieties:

Chardonnay 100%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 11 months

Type: French

% wine oaked: 30

% new oak: None