

Terres Secrètes » is range of outstanding appellations, produced from different named vineyards. Plots that are sometimes tiny, snuggled into niches in the prettiest villages of the mâconnais region. Each wine has been designed by the cellar master; he has selected the grapes and extracted the best from them.

## LES PRÉLUDES



Beautiful introduction to our Mâconnais wines, this collection « Les Préludes » is an invitation to a delightful and sharing moment.

## SAINT-VÉRAN

**Grape variety:** Chardonnay.

Vineyard: The vines spread out at the foot of the famous Solutré Rock.

**Soils:** Clay-limestone soils, excellent for the vines which find adequate moisture.

Yield: 64 hl/hectare.

**Vinification:** Sorted harvest, painstaking vinification of the essence from the press and blend of juices. Aging in temperature-controlled vats on lies for 12 months.

**Tasting notes:** The colour is a deep delicate gold. The nose blends aromas of fruits (peach and pear) and white flowers (acacia and honeysuckle). The full fleshy mouth is balanced by an elegant freshness.

**Food pairing:** It is perfect before a meal but also with white meat, fried fish, goat's cheese and ripe cheeses.

Serving temperature: Serve between 11 and 13°C.

% alc./vol: 13,5% vol.



The Vignerons des Terres Secrètes are committed to sustainable development, generation after generation, we have come to know our territory and to ensure its preservation.

