

LES TROIS PECHEURS

2019

LES TROIS PECHEURS ST VERAN BLANC

ST VERAN • BURGUNDY • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Rene Gonthiez and his family own approximately 3 hectares, on an elevated slope half way between the towns of Prissé, and Davaye. The unique Limestone soil, that seems as if it made its way down from the Côte d'Or in Burgundy, is perfect for growing Chardonnay grapes.

Wine Making

Cold maceration on the skins for approximately 4 days, and then a short fermentation period, under controlled temperature, with some light battonage (stirring of the lies). 100% Malolactic, and held in stainless-steel tanks until bottled on a mobile bottling line in the Village of Prisse.

Food Suggestions

Pairs well with chicken or turkey based dishes.

TASTING NOTES

Greenish, gold in color, a nose of apricot and citrus, with a round, middle, and savory rich finish.

Chardonnay grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

