## LES TROIS PECHEURS

2019

# LES TROIS PECHEURS ST VERAN BLANC

STVERAN · 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.

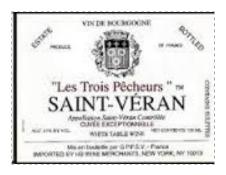
## Chardonnay grape blend.

This wine contains allergens, sulfites.

**View Tech Sheet Here** 







#### **ATTRIBUTES**

• Available Size: 750mL (12 pc)

ABV%: 13Class: White

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