



DOMAINE DE LA DENANTE

AOP Saint-Véran
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the heart of Mâconnais, Domaine De La Denante is a family property that highlights Chardonnay through remarkably fine wines. For several decades, the family has been caring for its vines with deep respect for the terroir, favoring sustainable cultivation and precise vinifications. The clay-limestone soils give the wines beautiful minerality, while aging in tanks and barrels refines the texture and adds extra complexity. The estate's whites charm with their freshness, citrus notes, and elegance on the palate. An essential estate for lovers of great whites from Mâconnais.

VARIETAL

Chardonnay 100%

TERROIR

Limestone, loamy, and sandy soils.

IN THE VINEYARD

Sustainable viticulture (lutte raisonnée).

HARVEST

Not specified, typically manual for high-quality wines.

WINEMAKING

Traditional vinification in vats and barrels.

AGEING

Aged on fine lees for 6 to 8 months.

SERVING

Serving Temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Bright, light yellow robe. The nose is very intense and floral, revealing subtle aromas of peach and pear. Round and mineral on the palate, with a beautiful length.

FOOD PAIRINGS

Ideal as an aperitif with a cheese platter, scallops, or salt cod fritters (accras de morue). Also pairs well with fish in beurre blanc sauce or sautéed poultry with mushrooms.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.