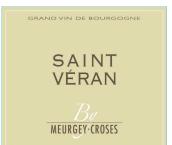
Meurgey-Croses

Saint-Véran

This wine is mostly vinified in stainless steel tanks, with a proportion of up to 15% which is fermented and aged in oak barrels for the grapes from the older vines. This facilitates the full expression of the potential of old vines and the complexity of these terroirs. Bottling occurs in early summer.



Grape varieties Chardonnay

Alcohol 13.2%

Tasting notes

Delicious as an aperitif, and also ideal with shellfish and fish dishes, poultry, and goat cheeses.



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Banville Wine Merchants

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