

Arnaud COMBIER

Saint-Véran

2022

AOP Saint-Véran



Esprit Nature

An appellation dear to Arnaud's heart, illustrated in this full-bodied, vibrant white.



Saint-Véran

2022

ARNAUD COMBIER
GRAND VIN DE BOURGOGNE



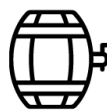
13,5% alcohol



100% Chardonnay



Clay-limestone.



Organic winemaking / Direct pressuring / Spontaneous fermentation with natural yeasts. Ageing in stainless steel vats.



Notes of white peach, pear and fresh spices reveal a harmonious, round and slender structure.



The poultry casserole with roast vegetables from [la Pantruchoise](#), a great adresse in the heart of So-Pi (South-Pigalle of course!).



Recommendations: Serve between 50 and 53.6°F
Ageing potential: At least 6 years.