
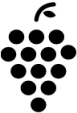







Arnaud COMBIER
Saint-Véran-La-Verchère
2024
AOP Saint-Véran-La-Verchère



The expression of an exceptional plot of land within this appellation, the origin of Arnaud’s work.



-  12% alcohol
-  100% Chardonnay
-  Sandstone soil in the Trias region / On North-eastern facing slopes.
-  Fermented and matured in barrels.
Non-filtered.
- 

On a steep hillside in the village of Leynes, at the far western edge of the appellation, Arnaud fell in love with this terroir.
Fifty-year-old vines producing a wine with notes of brioche and such a balanced character. Well-rounded, this wine is enlivened by a beautifully fresh citrus aroma on the finish.
-  Lobster whelk with bisque by Chef William Ledeuil at [Kitchen Ter\(re\)](#).
-  Recommendations: Serve between 50 and 53.6°F
Ageing potential: At least 6 years.