

# Domaine de la Croix Senaillet

GRANDS VINS BLANCS DE BOURGOGNE

## SAINT-VÉРАН 2022

**The climate in 2022** If we could describe the 2022 vintage in one word, it would be adaptability. With 2022 being one of the hottest years in recent decades, we understand that water is becoming a rare commodity for our vines. After a first quarter marked by a lot of sunshine and a lack of water, the vines are adapting and developing, despite a few storms without too many consequences. The resilience of the vines was all the more evident in the second half of the year, when water shortages and high temperatures made themselves felt. Flowering began on May 20. Fortunately, the end of June brought precious showers for vine development. July and August were the hottest and driest months of the last three decades. But resilient, the vines continue to grow. The end of August brought the rains needed for berry development. The Harvest began on September 1st for a period of 2 weeks. Despite the drought, the grapes were of remarkable quality, promising a vintage of freshness, balance, excellence and finesse.

### Vineyard

Surface: 17 ha scattered across all village hillsides on about 40 parcels known as : *Maillettes, Bergades, Ponceytis, Terrenoire, Chênes, Surigny, Prâgnes, Chailloux...*

Soils: a patchwork of clay and limestone dating from the Jurassic period

Exposure: south, south-east, with plots located on *plateaux*.

Varietal: organically grown chardonnay, 8000 vinestocks/ha.

Average age: 50 years.

Pruning: *Mâconnais* style with “*arcure*”, with 10 buds on the fruiting canes

### Winemaking, ageing

Harvest at optimal maturity.

Selective gentle pneumatic pressing, adapted to the maturity of the grapes, that guarantees the purity and the aromatic of the juice.

Slow temperature-controlled alcoholic fermentation in stainless steel tanks.

Malolactic fermentation follows.

Aged on fine lees during 9 months.

Estate-bottled.

### Certification

Certified organic by FR-bio-01.



### Tasting

Light yellow in color with elegant emerald-green highlights, this Saint-Véran has delicate notes of minerality blended with a delightful floral bouquet. A very refreshing attack on the palate with some delicate aromas. This wine boasts pleasant length and excellent balance.



signatures  
MARTIN