



« Terres Secrètes » is range of
from different named vineyards.

into niches in the prettiest villages of the mâconnais region. Each wine has
been designed by the cellar master; he has selected the grapes
and extracted the best from them.

outstanding appellations, produced
Plots that are sometimes tiny, snuggled

LES SENTINELLES

Our collection « Les Sentinelles » as a tribute to the two emblematic Mâconnais rocks, come from a rigorous selection of our oldest vines. The winemaking process is respectful of the fruit and an ageing in oak barrels reveals this wine worthy of our grand terroirs.



SAINT-VÉРАН

Grape variety: Chardonnay.

Vineyard: The vines are located between the Saône river and the hills of the Mâconnais with West to East exposure. The vines are minimum 45 years old.

Soil: Jurassic clay-limestone soils.

Yield: 64 hl/hectare.

Harvest: Machine harvested at an optimal level of ripeness.

Vinification: Vinification in temperature-controlled vats, astute stirring and long and meticulously careful maturing. There will be a little sediment in the bottle because of the light filtering.

Ageing: A part of the wine (30%) is aged in French oak barrels for 12 months, then it is blended with the rest in a tank for another 6 months.

Tasting notes: Deep and delicate gold colour. The nose blends aromas of fruit (peach and pear) and white flowers (acacia and honeysuckle). The full fleshy mouth is balanced by an elegant freshness.

Food pairing: The pleasing attack resulting from partial maturing in wood suggests patrician dishes of fish (salmon or monkfish) and poultry (capon).

Serving temperature: Serve between 11°C and 13°C.

% alc./vol : 13% vol.



The Vignerons des Terres Secrètes are committed to sustainable development, generation after generation, we have come to know our territory and to ensure its preservation.