



Romuald Petit | Saint-Véran, les Champs-Ronds

The result of the remarkable alchemy between old Chardonnay vines (-50 years) and a particular terroir of limestone with fossils.



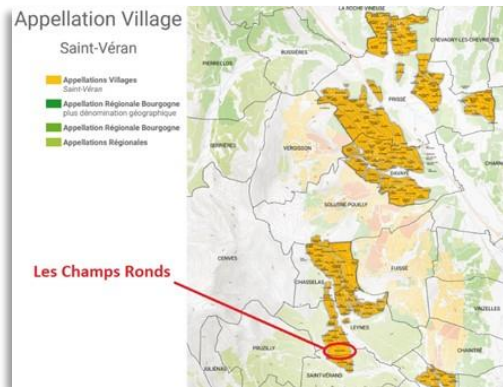
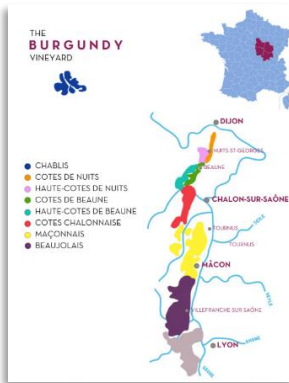
Grape: 100% Chardonnay.

Vinification: After settling, the juice is put in barrels for fermentation and aging on the lees for about ten months on average.

Tasting notes: Very round and powerful. Distinguish mineral aromas with muscat notes, but also fruit aromas of peach, ripe apricot, grilled dried fruits, hazelnut and roasted notes, harmoniously blended in a light woodiness.

Aging: Can be kept for 8 to 10 years and more, pleasant young wine, because it is very creamy, but also is undeniably a wine for keeping which will reveal all its complexity and sublimates after a few years in the cellar.

Food pairing: Perfect with red or white meats in sauce, cured/dry cheeses



The Grower

After his viticultural and oenological studies led Romuald to different regions of France, he returned to his homeland in 2005 to create his farm in Saint-Vérand. The estate is now made up of 12 hectares of vines, including 8 hectares in the village of Saint-Vérand, clay-limestone land of the Mâconnais where 80% of white wines are produced. Romuald also cultivates a small part of old historical grape varieties, in particular chardonnay-muscat, pinot blanc and pinot gris.

The Terroir

The vineyard is cultivated in organic farming in the process of certification. The vines are partly grassed, the work and harvest are carried out manually and meticulously to obtain an exceptional grape. The “Champs-ronds” are a small limestone mount on the top of the village of Saint-vérand. (300 m altitude). The soil here is clay-limestone on the ridge, and marl-limestone on the southern slope. This plateau benefits from maximum sunshine, but the effects of the detrimental high temperatures, are avoided thanks to the constant breeze typical of hill ridges.

Romuald Petit wines are sourced, imported and distributed by **Propellis**:

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