



**GEORGES  
DUBŒUF**

# DOMAINE DE LA BATIE

SAINT-VÉРАН

## PROFILE

APPELLATION	<b>A.O.C. SAINT-VÉРАН</b>
DATE AOC STATUS	<b>1900</b>
SINGLE VARIETAL	<b>Chardonnay</b>
VINEYARD ALTITUDE	<b>985 feet</b>
SURFACE AREA	<b>20 acres</b>
SOIL	<b>Clay</b>

## BACKGROUND AND CHARACTER

Domaine de la Batie has belonged to the same family for well over 100 years. Today, Madame De Milly presides over the estate, assisted by Pierre Beaubernard, the manager. They meet frequently to taste the wines and work on possible improvements.

Madame De Milly prefers fruity wines, therefore each year, the harvesting is done as late as possible to ensure that the grapes are at optimal ripeness.

The cold temperatures in the winery allow for full control of the fermentation temperature which occurs at 60°F to 64°F to retain maximum fruitiness.

The relationship between Georges DuBoeuf and Domaine de la Batie began in 1968.

## WINE MAKING

TEMPERATURE OF FERMENTATION	— 60°F to 64°F
MALOLACTIC FERMENTATION	— 100%
TANK AGEING	— No

## TASTING NOTES

Pale yellow with golden highlights, it develops a complex nose combining exotic fruits with notes of mineral soil which allow for freshness. On the palate there is a good balance between warmth and roundness of flesh between fruit fresh minerality. A gourmet wine for shellfish.

## TECHNICAL DATA

**Total Acidity**  
3.0

**pH**  
3.52

**Alcohol**  
13%

**Residual Sugar**  
3.1 g/L

**Blend**  
100% Chardonnay

## FOOD PAIRINGS

— **Foods** —

Fish  
Shellfish  
White Meat  
Goat Cheese

— **Serving Temperature** —

Serve at 54°F



**STYLE & SUBSTANCE™**  
PRODUCT OF FRANCE

LES VINS GEORGES DUBŒUF - ROMANÈCHE-THORINS - FRANCE  
TEL: 33(0) 3 85 35 34 20 - FAX: 33(0) 3 85 35 34 25  
E-MAIL: MESSAGE@DUBOEUF.COM

©2009 Imported by W.J. Deutsch & Sons, Ltd. Harrison, NY 10604  
wjdeutsch.com **Please Drink Responsibly**