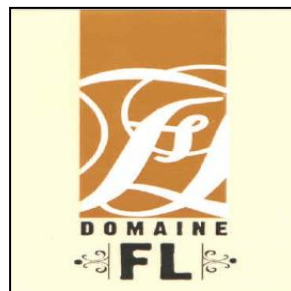


VERITAS



<i>Wine</i>	<i>Lieu-Dit</i>	<i>Cepage</i>	<i>Parcel Size</i>	<i>Vine Age; Density</i>	<i>Farming</i>	<i>Soil</i>	<i>Yield & Production</i>	<i>Vinification</i>	<i>Élevage</i>	<i>Chemistry</i>
SAVENNIÈRES	<i>Chamboureau</i>	Chenin Blanc	2.7ha.	20+ years; 5000 vines per ha	Certified Organic; Hand-harvested with several passes	Ryolite (volcanic rock), shale and sandstone	835 cases; 30hL/ha	Temperature controlled fermentation	On lees in barrique (15% new) for 10 months, weekly batonnage; and then on fine lees in tapered conical wooden vat (Taransaud)	2013 vintage Bottled Sept 2014 alc/vol. 12.5% Total SO ₂ 100mg/L Free SO ₂ 32mg/L Total acidity 5.5 g/L in H ₂ SO ₄ pH 3.0 Volatile acidity .34g/L in H ₂ SO ₄ RS 1g/L
SAVENNIÈRES	<i>Croix Picot</i>	Chenin Blanc	1.0ha.	20+ years; 5000 vines per ha	Certified Organic; slight cluster dehydration	Shallow, well-drained sandstone schist, volcanic rock and aeolian sand	375 cases; 35hL/ha		aged in tapered conical wooden vat (Taransaud) on total lees for 9 months	2012 vintage Bottled July 2013 alc/vol. 12.5% Total SO ₂ 86mg/L Free SO ₂ 24mg/L Total acidity 5g/L in H ₂ SO ₄ pH 3.11 Volatile acidity .29g/L in H ₂ SO ₄ RS 1.6g/L