

SAINT-VÉРАН *la grange aux bois*

2019



- Appellation Saint-Véran
- Average Vine Age 30 years
- Pruning Guyot simple
- Average yield 50 hl/ha
- Varietal 100% Chardonnay
- Soil composition Clay & limestone
- Harvest Manual



Description

Located in the southern tip of Mâconnais, in a peaceful hilly landscape, the Saint-Véran appellation circles the Pouilly-Fuissé vineyard, dominated by the Roche de Solutré. The hillsides' East exposure protects the vines from a West wind and offers plenty of sunshine to the vineyard for a fruity, ripe and well-balanced wine. The soil is made up of crinoidal limestone covered by thin layers of clay, perfect for Chardonnay grape. The village of Saint Vérand takes its name from the Bishop Saint-Véran of Cavaillon who served on the Council of Mâcon.

Winemaking

Stainless steel for 8-10 months with control of temperatures. 100% malolactic fermentation.

Tasting note

Our Saint-Véran "La Grange aux Bois" reveals a delicate nose of white flowers with notes of yellow fruits. The wine is very well-balanced. The finish is lightly mineral, which confers to the wine a beautiful complexity.

Suggested food pairings

Poultry with cream sauce, scallop, charcuterie, cheese

Serving temperature

Between 10 & 12°C