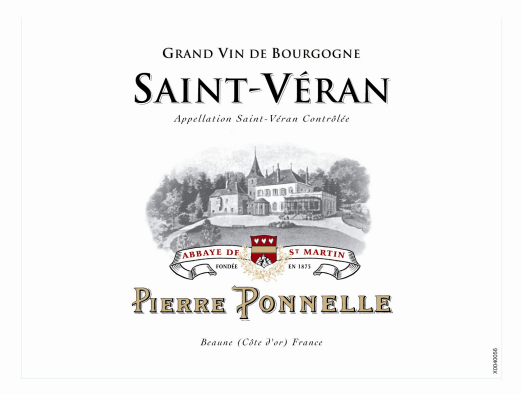
SAINT-VÉRAN



TERROIR

Located at the south of the Mâconnais, the appellation Saint-Véran is divided into two distinct areas : hemming in Pouilly-Fuissé at the midriff on its North and South sides and sharing, in certain areas, the same privileged orientation, exposure and familiar calcareous bedrock so essential for producing fine white Chardonnay wines.

TASTING

Saint-Véran has a pleasing pale green gold colour, dry, mild, soft and fruity. When young, it develops aromas of white-fleshed fruits (peach, pear), white flowers (acacia), then yellow ones (honeysuckle, broom…) and, with time, hazelnut, grilled almond and flint stone.

FOOD MATCHING

White meat, shellfish, fruit pastries

REGION	Bourgogne
SUB-REGION	Mâconnais
TYPE	AOC
LEVEL	Village
GRAPES	Chardonnay
SERVICE TEMPERATURE	10°C
AGING POTENTIAL	4 years
COLOR	White

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