

En Bourgogne depuis 1750



MÂCONNAIS

Saint-Véran

Saint-Véran 2016

Grape Variety : Chardonnay

 $\ensuremath{ Soil }$: Clay and limestone

Site : The Saint Véran vineyards are located in the very South of the Maconnais area on the communes of Saint Vérand, Chânes, Chasselas, Leynes, Prissé and Davayé.

The Vintage 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Partial aging in oak casks (demi-muids) during 9 months.

Tasting : Pale gold colour. Floral fragrances mixed with very fresh aromas of citrus fruit underlined by a well-shaped minerality. Well-structured, taut and precise. Well integrated minerality Very pure fruit. Refreshing aftertaste.

Food pairing : Charcuteries, sea-food, fish, snails as well as some goat cheeses.