



Origin

Mâconnais, France

Grape variety

Chardonnay

Age of the vines

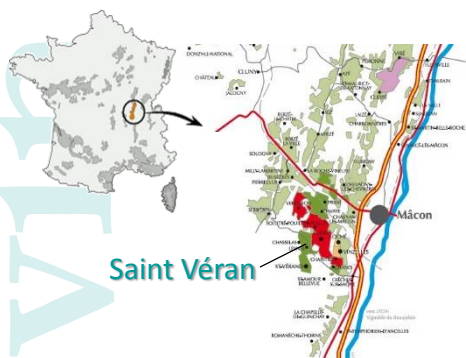
20 to 60 years

Soil

Clay and limestone

Wine-making

The fermenting process takes place in tanks (stainless steel or cement) with controlled temperature. The malolactic fermentation has been completed on this wine.



SAINT-VÉРАН

Situation

Link between South Burgundy and north of Beaujolais, the “Saint-Véran” A.O.C. was created in 1971. It only produces white wines. It includes several villages on both sides of the “Pouilly-Fuissé” A.O.C., on the slopes of the rock of Solutré.

Trénel’s Saint-Véran is a blend of cuvées produced on south and west-oriented parcels, in the municipalities of Saint-Vérand and Davayé. They’ve been carefully chosen for their quality clay-limestone soils.

Tasting

Pale gold in color, this Saint Véran offers up an intense and complex combination of aromas, mingling stone fruits and white flowers.

Its generous palate, rounded and balanced with a long, acidulous and mineral finish, endows this wine with a pleasant and characteristic freshness.

How to drink and serve

Serve at 8° to 12°C as an aperitif or throughout a meal. It will pair beautifully with poultry in cream, seafood and cooked fish. Try it on a pressed cheese, like Cantal or Laguiole.

Drink within 4 to 6 years.