



Louis Latour

MAISON FONDÉE EN 1797

SAINT-VÉРАН

2016

- REGION Maconnais
- VILLAGE Saint-Véran
- APPELLATION Saint-Véran
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in stainless steel vats
- BARRELS stainless steel

Description

Situated in the very south of the Mâconnais, the Saint-Véran vineyards form a gilded belt around Pouilly-Fuissé. Although Saint-Véran is less famous than its neighbour Pouilly-Fuissé, the two are similar in terms of relief and production techniques, even in their actual taste and fragrance. The area's Jurassic chalk soil and the vineyard's ideal exposure combine perfectly to produce top quality fruit.

Wine tasting

- TASTING NOTE This Saint-Véran 2016 has an elegant pale yellow color and offers a delicate nose of fresh almond, laced with subtle notes of honeysuckle. On tasting, the wine is gourmet with aromas of almond and hazelnut. Beautiful freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shrimp and mange-tout pea risotto - Bleu de Bresse cheese - Beaufort cheese.
- SERVING TEMPERATURE 10-12°

