



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-VÉРАН

- 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 is a wine with character, lively and fruity on the palate with a follow-through of minerally overtones. Vegetal nose of white flowers (acacia) and notes of white peach - very lively and fruity in the mouth. To drink within 2 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shrimp and mange-tout pea risotto - Bleu de Bresse cheese - Beaufort cheese.
- SERVING TEMPERATURE 10-12°

