



Louis Latour

MAISON FONDÉE EN 1797

SAINT-VÉRAN "LES DEUX MOULINS" 2006

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Jurassic chalky 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

Description

Situated in the very South of the Mâconnais, the Saint-Véran vineyards form a gilded belt around 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.

Saint-Véran "Les Deux Moulins" takes its name from the two watermills that straddle La Petite Grosne river. The rain that falls on the vineyards, filters through the calcareous bedrock to help feed the river as it flows away west towards the famous monastic town of Cluny. Once harvested, the grapes are fermented in stainless steel vats in order to preserve the freshness of the fruit. A slow, cool fermentation allows the wine to maintain its rich and concentrated flavours.

Wine tasting

- TASTING NOTE The wine is well-structured and mineral with delicious notes of fresh almond in the finish. Tasted August 2008.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shrimp and mange-tout peas risotto - Bleu de Bresse cheese - Beaufort cheese.
- SERVING TEMPERATURE 10-12°

