



**Origin**

Mâconnais, France

**Grape Variety**

Chardonnay

**Age of the vines**

42 years

**Soil**

Red clay with a very high proportion of limestone

**Wine-making**

Light settling, goes straight into the cask, indigenous yeasts, temperature maintained between 20° and 21° to give opulence and structure to the wine. 100% Malo-lactic fermentation, aging in oak barrels of one wine, regular batonnage.

## SAINT-VÉРАН EN TERRE NOIRE ORGANIC

**Situation**

The Saint-Veran A.O.C., created in 1971, circles around the vines of Pouilly-Fuissé and is divided in two sectors on the slopes of the rock of Solutre.

The Saint-Véran en Terre Noire Trénel is located in Davayé, on the lieu-dit en Terre-Noire. It produces a wine with many subtle aromas thanks to their Terroirs. The vineyard is cultivated following the principles of organic farming.

**Tasting**

Vibrant gold in colour with a hint of buttered brioche and stonefruits (peach, apricot,...).

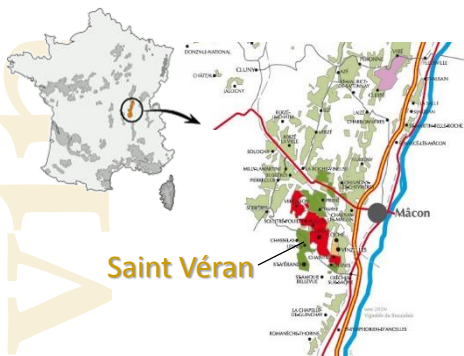
On the palate, the fruit concentration is well balanced with subtle oak giving a textural feel.

Light peppery notes combine with freshness to give a long and savoury finish.

**How to drink and serve**

Serve between 11° to 13°C on frog's legs or a spicy dish like lamb tagine with lemon or chicken with ginger and lemongrass.

Can be drunk young but will benefit from 5 to 10 year's careful cellaring.



Saint Véran

