

Vin de Bourgogne



TRENEL
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OUR REMARKABLE CLIMATS



SAINT-VÉRAN

CLOS DES PONCÉTYS

BIO

Origin

Mâconnais, France

Grape Variety

Chardonnay

Age of the vines

55 years

Soil

Red clay on chalky bedrock

Wine-making

Light settling, immediate casking, indigenous yeasts, temperature maintained between 20° and 21°C to give opulence and structure to the wine. No malo-lactic fermentation to preserve its freshness. Aging in oak barrels for 12 months.

Situation

The **Saint-Véran** 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 Solutré.

The Clos des Poncétys is located in Davayé, at the bottom of the rock of Vergisson and on the border with Pouilly-Fuissé. It is regarded as one of the best “Climats” of the appellation. It produces mineral and fine wines, thanks to its clay-limestone soil, that are also powerful and incomparably long-lasting due to its direct south exposure.

The vineyard is cultivated following the principles of organic farming, respectful of the environment and the tradition, so as to fully reflect the qualities of its terroir.

Tasting

Dazzling wine, golden in hue, displaying a complex bouquet paired with great delicacy. Its exquisite nose mingles elegant flowers, exotic and citrus fruits, lifted with notes of white pepper, caramel and fresh butter.

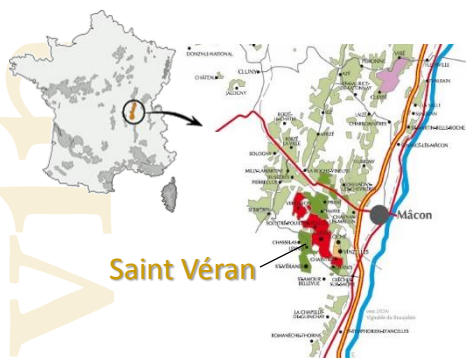
The wine is supple on the palate and the magnificent aromas develop in the mouth, rising up in waves alongside a lovely freshness.

It is balanced and wide on the finish, with long-lasting aromas.

How to drink and serve

Serve at 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 years’ keeping.



Saint Véran



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