



**Origin**

Mâconnais, France

**Grape variety**

Chardonnay

**Age of the vines**

20 to 60 years

**Soil**

Clay and limestone

**Wine-making**

The fermenting process takes place in tanks (stainless steel or cement) with controlled temperature. The malolactic fermentation has been completed on this wine.

**SAINT-VÉРАН**

**Situation**

Link between South Burgundy and north of Beaujolais, the “Saint-Véran” A.O.C. was created in 1971. It only produces white wines. It includes several villages on both sides of the “Pouilly-Fuissé” A.O.C., on the slopes of the rock of Solutré.

Trénel’s Saint-Véran is a blend of cuvées produced on south and west-oriented parcels, in the municipalities of Saint-Vérand and Davayé. They’ve been carefully chosen for their quality clay-limestone soils.

**Tasting**

Pale gold in color, this Saint Véran offers up an intense and complex combination of aromas, mingling stone fruits and white flowers.

Its generous palate, rounded and balanced with a long, acidulous and mineral finish, endows this wine with a pleasant and characteristic freshness.

**How to drink and serve**

Serve at 8° to 12°C as an aperitif or throughout a meal. It will pair beautifully with poultry in cream, seafood and cooked fish. Try it on a pressed cheese, like Cantal or Laguiole.

Drink within 4 to 6 years.

