



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

SAINT-VÉРАН



Appellation:
AOP Saint-Véran

Grape Variety:
Chardonnay

The Saint-Véran AOP was created in 1971, in Burgundy's most southerly region, and covers several communes in 2 separate areas on either side of the Pouilly-Fuissé AOP: to the north, the villages of Davayé and Prissé and, to the south, the villages of Chânes, Chasselas, Leynes, Saint-Amour and Saint-Vérand.

Soil:
Clay-limestone.

Vinification:
After a light settling, fermentation is carried out with native yeasts at a controlled temperature. Aged in stainless steel vats and oak barrels (25%). Partial malolactic fermentation. Light filtration.

Tasting Notes:
Appearance: Pale gold hue.
Nose: Intense, complex floral and white fruit aromas (lime blossom and peaches).
Palate: This wine embodies the typically charming character of the Chardonnay grape grown in the Mâconnais region. This generous Saint-Véran is round and well-balanced. Its long, zesty and mineral finish lends it an agreeable and distinctive freshness.

Serving suggestion:
Serve between 8-12°C. Ageing potential of 5 to 7 years.
Food wine pairing: Enjoy with white meats such as roast veal, fine fish and semi-hard cheeses.




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