Louis Latour

MAISON FONDÉE EN 1797

Saint-Véran
2007

- **Region** Maconnais
- **Village** Saint-Véran
- **Appellation** Saint-Véran
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Chalk and 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. Although Saint-Véran is less famous than its neighbour 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.

Wine tasting

- **Tasting Note** The 2007 Saint-Véran reveals a bouquet of white flowers with a hint of muscat. It is round in the mouth with fresh almond aromas accompanied by a touch of minerality.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shrimp and mange-tout pea risotto - Bleu de Bresse cheese - Beaufort cheese.
- **Serving temperature** 10-12°