



# Louis Latour

MAISON FONDÉE EN 1797

SAINT-VÉRAN

2024

- 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
- BARRELS stainless steel

## *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 Our Saint-Véran 2024 has a brilliant pale yellow colour. Its nose reveals notes of linden and honeysuckle which are reinforced in the mouth and accompanied by aromas of fresh almond. Nice mineral finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shrimp and mange-tout pea risotto - Bleu de Bresse cheese - Beaufort cheese.
- SERVING TEMPERATURE 10-12°

## *Press review*

Saint-Véran 2024 - Bill Nanson Burgundy Report - January 2026

