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MAISON FONDÉE EN 1797

# Saint-Véran "Les Deux Moulins"

## 2011

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

## The Vine

- **Average vine age** 30 years
- **Soil** Jurassic chalky 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. 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.
Saint-Véran "Les Deux Moulins" takes its name from the two watermills that straddle La Petite Grosne river. The rain that falls on the vineyards, filters through the calcareous bedrock to help feed the river as it flows away west towards the famous monastic town of Cluny. Once harvested, the grapes are fermented in stainless steel vats in order to preserve the freshness of the fruit. A slow, cool fermentation allows the wine to maintain its rich and concentrated flavours.

## Wine tasting

- **Tasting Note** Of a pale yellow colour, the Saint-Véran 2011 reveals a floral nose with muscat-like hints of brioche. In the mouth it is round with citrus notes. A delicious wine with a lovely balance.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shrimp and mange-tout peas risotto - Bleu de Bresse cheese - Beaufort cheese.
- **Serving temperature** 10-12°