Louis Latour

MAISON FONDÉE EN 1797

Saint-Véran "Les Deux Moulins"
2014

- **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** Our Saint-Véran "Les Deux Moulins" 2014 has a pale yellow color and an intense nose with notes of yellow fruits, quince and mango. The mouth is ample with yellow peach aromas. Beautiful freshness on the finish !
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shrimp and mange-tout peas risotto - Bleu de Bresse cheese - Beaufort cheese.
- **Serving temperature** 10-12°