Louis Latour

MAISON FONDÉE EN 1797

Saint-Véran "Les Deux Moulins"
2018

- **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** Pale yellow in color, our Saint-Véran "Les Deux Moulins" 2018 reveals aromas of white fruits and fresh almond. The palate is round, slightly vanilla-flavoured. Lingers nicely.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shrimp and mange-tout peas risotto - Bleu de Bresse cheese - Beaufort cheese.
- **Serving temperature** 10-12°

Press review

Saint-Véran "Les Deux Moulins" 2018 - Decanter - May 2020 - 91/100