

## SAINT-VERAN 2011



### **Terroir**

The area of Saint-Véran is covering more than 500 Ha on the Southwest foothills of the Mount of Pouilly. It surrounds the area of the naming Pouilly Fuissé and divides up on 6 villages:

Prissé and Davayé most in the North, and Saint Vérand - Chasselas - Leynes - Chânes most in the South. We understand while soils are varied with one argilo-calcareous dominance in the North and the more argilo-muddy grounds in the South. In spite of these various types of limestone, grounds are very often rocky and very filtering.

### **Grape Variety**

100 % CHARDONNAY

### **Our oenologist's comments**

The colour is gold / yellow, brilliant and crystal clear.

The nose opens on notes of intense yellow very ripe fruits like the vine peach. It is a very "warm" nose, with small touches of honeysuckle and almond.

In the mouth, the attack is round and rich, enhanced from a beautiful small tonic point. Flavors of yellow fruits are perceived at the end of mouth like the pear, the apricot and the peach. It is the wine which you can taste right now; it will give you completely satisfaction in its youngest years. Potential of guard : 2 - 3 years

### **Sommelier's advice**

To taste with an andouillette, brochettes of scampis, a cassolette of frogs' legs, oysters, a risotto in cepts or why not with a Munster or a Rocamadour.