

**ORIGIN :**

Mâconnais, France

GRAPE-VARIETY :

Chardonnay

WINE AGE :

25 to 60 years.

SOIL :

Clay & limestone

TRENEL'S PRODUCTION :

16200 bottles (750ml) or 1350 cases of 12 b.

FERMENTATION :

The fermenting process either takes place in stainless steel tanks, cement tanks or in oak-barrels. The length of this phase varies : it can take several weeks or even several months. This is a very important period when the wine acquires most of its character (aromas, fruit).

SAINT-VÉРАН

SITUATION

The Saint-Véran A.O.C. is fairly recent.. Born in 1971 in the most southern region of Burgundy, it includes several villages on both sides of the Pouilly-Fuissé appellation area : in the north the villages of Davayé, Prissé and in the south those of Chânes, Chasselas, Leynes, Saint-Amour & Saint-Vérand. Trenel's Saint Véran comes from the vineyards on Saint Vérand, Chasselas and Davayé.

TASTING

Pale gold in colour, this Saint Véran offers up an intense and complex combination of blossom and white fruits (lime flower and peach). Generous palate, rounded and balanced with a long, acidulous and mineral finish, endowing this wine with agreeable characteristic freshness.

HOW TO DRINK AND SERVE

Served at 8 to 12°C (46 to 54°F) as an aperitif or during the whole meal. It goes very well with white meats, poultry and cream and even goat cheese.