

Joseph Drouhin® Saint-Véran



A wine lover travelling through Burgundy would expect, after Pouilly-Fuissé, to be in the Beaujolais area. Not so fast! The lovely village of Saint-Véran (note the different spelling!), wedged between these two areas, is half hidden among the hills.

Established by decree on January 6th 1971, it is the latest appellation in the Mâconnais region.

Its Jurassic chalky soil, a continuation of the limestone strata found in the Côte d'Or, is ideal for growing Chardonnay grapes.

Picked by hand, the grapes (100% Chardonnay) are gently pressed. The juice ferments and is aged in stainless steel tanks.

Bottling is usually done in the Spring following harvest.

In brief:

Grape varietal : Chardonnay

Style of the Wine : Saint-Véran is very close stylistically to Pouilly-Fuissé, with its green-golden hue, its intense fruity, flowery nose and its refreshing flavours.

Food Harmony : It goes well as an aperitif or with shellfish, fish, quenelles, white meats in cream sauce, poultry and sweetbreads.

Serving : It can be enjoyed very young, two to three months after bottling. Yet, give it one or two more years to fully appreciate its complexity.

Vintage : Wine of great purity. Full of style and elegance. Nice personality, freshness and intense aromas. A vintage of pleasure!

