

BLASON
de Bourgogne

SAINT VÉРАН

White



AERIAL AND SENSUEL

"This wine, with its sunny nature and its character typical of the ripe style of Southern Burgundy, communicates the generous nature of its terroir."

TASTING

EYE : Very light yellow with golden glints.

NOSE : Thanks to the purity of the fruit, the bouquet is able to offer a startling freshness. Thus the fruit aromas (fuzzy peach, pear and exotic fruit) and citrus fragrances (esp. orange peel) reveal all their subtlety while cutting through mineral notes that are finely nuanced with iodine and spice.

MOUTH : Rounded, unctuous, profound and mouth watering, the effect in the mouth is all pleasure – even emotional.

THE WINE

GRAPE VARIETY : Chardonnay.

VINIFICATION : direct pressing.

MATURING : in temperature controlled stainless-steel vats.

SERVING ADVICE

PAIRING : As an aperitif or with queens scallops, seafood, frog legs and oysters.

SERVIING TEMPERATURE: 11 - 13°C.



THE TERROIR

At the southern tip of the Mâconnais vineyards we find the Saint Véran appellation which enfolds the neighbouring commune of Pouilly Fuissé like a golden belt. Given official recognition in 1971, this wine rapidly acquired noble status thanks to its liveliness and buttery texture which are so complementary. The result is a full, rounded yet fresh wine with a harmonious structure that is clearly an invitation to enjoyment.