



## SAINT-VERAN 2006 «Les Champs Ronds» Grande Exception Monternot

Surface : 0,61 hectare

Location : Between Saint-Véran and Leynes

Appellation : Saint-Véran « Les Champs ronds »

Soil : Clay and limestone

Grape variety : Chardonnay

Harvest : By hand in 25 kilos baskets

Winemaking : Thermo-regulated at low temperatures (18°C to 20°C).

Maturing : 30% in French oak barrels ,70% in tank



### History

Saint-Véran is a recent appellation created in 1971, from which the wines really deserve to be known better. The Saint-Véran vineyard is the gold belt from the Pouilly Fuissé vineyard, located at the south extremity of the Mâconnais wine region.



### Terroir

Made from clay and limestone soils, with sometimes a crystalline base intensified with sandstone which allows a good and interesting expression from the Chardonnay grapes.



### Wine

Colour : lovely intense straw yellow colour

Nose : beautifully well-integrated oak, vanilla and floral notes with a touch of fresh bread, a bouquet that is all finesse. Palate : straightforward attack, the oak is discrete yet adds a hint of chocolate and spice. The palate opens up to flavours of black fruit and violets. Soft, pleasing structure with beautiful overall finesse.



### Serving suggestions

The Saint-Véran « Les Champs Ronds » goes perfectly with shellfish, fish, snails and frog's legs, but also with pork butchery and sausage from chitterlings. Ready to drink and might be kept until 3 to 5 years.

Serve it almost cold, from 11 to 13°C.