



SAINT-VERAN 2007 “Les Champs Ronds” Grande Exception Monternot

Age of the vines: over 70 years

Surface area: 0.61 hectare

Location: Saint-Véran and Leynes

Appellation: Saint-Véran “Les Champs Ronds”

Soil type: clay-limestone

Varietal: Chardonnay

Harvesting: by hand in 25 kg baskets on 7 September 2007

Vinification: thermo-regulated, at low temperatures (18°C to 20°C)

Ageing: 30% in oak barrels, 70% in stainless steel

3,000 bottles



History

A recent appellation (1971), Saint-Véran produces wines that deserve to be better known. Its vineyards are the “golden belt” around those of Pouilly-Fuissé, and are located at the southern extremity of the Mâconnais.



Terroir

Predominantly limestone-based clay-limestone soils enriched with sandstone in places. The soil here allows for fine expression of the Chardonnay grape.



Wine

Visual: Yellow gold in colour with green highlights

Nose: Floral and vanilla aromas with a touch of well-integrated oak and pronounced citrus notes.

Palate: Bold attack with notes of white-fleshed fruit. The mid-palate is full and elegant with flavours of peach and well-integrated oak. This is a soft, rich, highly pleasing wine.



Food and wine pairing

Saint-Véran “Les Champs Ronds” is the perfect match for sauced fish dishes such as wild trout with almond sauce. Serve well chilled, between 11 and 13°C.

Enjoy while young or cellar for 3 to 5 years.

