



Saint Véran Eclat d'Ammonite



Appellation

At the southern tip of the Mâconnais vineyards, the AOP Saint Véran surrounds Pouilly-Fuissé with a golden belt.

As is often the case in Burgundy, the AOC unites several villages such as Roche de Solutré, Prissé, Davayé, Chânes, Saint-Vérand ... This land is particularly suitable for Chardonnay: it only produces white wine. Recognized AOP in 1971. Cultivation area : ha.



Origin

Mature grapes harvested by hand from vines in their forties. Exclusively on Chardonnay grapes.



Vintages & Tasting

Very light yellow color, brilliant or even crystalline. Fine and delicate nose with aromas of peach-type stone fruits with hints of fresh almonds. The honeyed delicacy of the aromas is expressed with intensity and length both on the nose and on the palate. Harmonious and fresh on the palate, round and vinous complete a very interesting fat.



Food & Wine Pairings

Aperitif

Pomegranate sea bream ceviche, Eggplant and pesto bruschetta, Burgundy snail casserole, Pan-fried scallops and candied potatoes with honey.



Aging & Serving

Served between 10 and 12°C

Potential aging between 1 and 3 years in the cellar