



# Louis Latour

MAISON FONDÉE EN 1797

## SAINT-VÉРАН

2013

- REGION Maconnais
- VILLAGE Saint-Véran
- APPELLATION Saint-Véran
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Situated in the very south of the Mâconnais, the Saint-Véran vineyards form a gilded belt around Pouilly-Fuissé. Although Saint-Véran is less famous than its neighbour Pouilly-Fuissé, the two are similar in terms of relief and production techniques, even in their actual taste and fragrance. The area's Jurassic chalk soil and the vineyard's ideal exposure combine perfectly to produce top quality fruit.

### *Wine tasting*

- TASTING NOTE Of a nice yellow pale colour with green tints, this Saint-Véran 2013 offers a fresh nose of white fruits. This wine is round and gourmet on the palate, with aromas of pear and fig and a nice freshness.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shrimp and mange-tout pea risotto - Bleu de Bresse cheese - Beaufort cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Saint-Véran 2013 - James Suckling - June 2015 - 88/100

