

DORMY



Saint - Véran

Grape: Chardonnay

Origin: Mâconnais, Burgundy

Age of the vineyard: 80 years

Cultivation: Biological agriculture

Vinification: Traditional in French oak barrels, 12 months aging on fines lees

Aging potential: up to 15 years

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

The younger brother of Pouilly-Fuissé by its administrative structure (8 villages constituting it) and by its surface area (680 ha), Saint-Véran is a very recent appellation in the Burgundy and Mâcon landscape. Its recognition was only effective in 1971. The result is a great diversity of terroirs and soils as well as different orientations of the vines, as in Pouilly-Fuissé.

Dormy's Saint-Véran comes from very old vines facing East at an altitude of 300m on the Northern limits of the appellation in areas dominated by shallow limestone. The vines are located on very qualitative terroirs selected at the beginning of the initial division of this appellation.

Tasting Notes

The color is light golden, limpid and crystalline with greenish highlights. This Saint-Véran develops aromas of white flowers (hawthorn, acacia) enhanced by mineral notes coming directly from the specific limestone soil of this terroir. On the palate, a mixed, white-fleshed fruits and brioche hinted with hazelnuts offers a fresh, round and vinous finish.

Food and Wine Pairings

Appetizer: Smoked salmon toast, onion tart

Starters: Fish terrine, white pudding, zucchini soup, warm goat cheese salad, quiche Lorraine

Main courses: Trouts, tajines, white meat, seafood, frogs, vol au vent

Cheese: Comté, Brie de Meaux, fresh goat's cheese, Camembert

A Saint-Véran anchored in the pure tradition of Burgundy