



## 2021 Saint-Véran

*(Trey-nel San veh Rahn)*

*Burgundy-Mâcon / AOP Saint Véran*



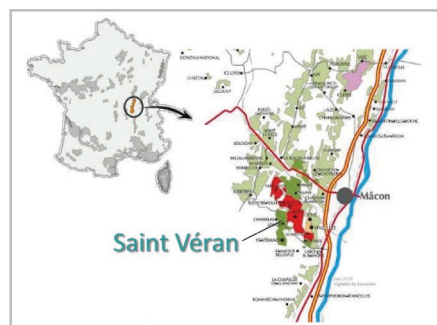
### Winemaker Notes

Pale gold in color, this Saint Véran offers up an intense and complex combination of lemony and buttery aromas but also white flowers. Sweet mouthfeel, with a hint of mango and a nice minerality. Very long in the mouth, it embodies the Charming Chardonnay, typical of the Mâconnais.

### Vineyard

A link between South Burgundy and north of Beaujolais, the “Saint-Véran” A.O.C. was created in 1971. The appellation only produces white wines. It includes several villages on both sides of the

“Pouilly-Fuissé” A.O.C., on the slopes of the rock of Solutré. Trénel’s Saint-Véran is a blend of cuvées produced on south and west-oriented parcels, in the municipalities of Saint-Vérand and Davayé. They’ve been carefully chosen for their quality clay-limestone soils.



### Grapes

100% Chardonnay

### Winemaking

The fermentation process takes place in tanks (stainless steel or cement) with controlled temperature. The malolactic fermentation has been completed on this wine.

### Alcohol by Volume

13.5%

### Drinking Window

2021-2027

### Food Match

Serve at 8° to 12°C as an aperitif or throughout a meal. It will pair beautifully with poultry in cream, seafood and cooked fish. Try it on a pressed cheese, like Cantal or Laguiole.