



2022 Saint-Véran

(Trey-nel San veh Rahn)

Burgundy-Mâcon / AOP Saint-Véran

Maison Trénel has always sought authenticity. Authenticity of the fruit, authenticity of the terroir. The purest expression of their origins. Born from a love of its land with its Burgundy traditions. Because we can only succeed at what we know well.

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.

Vineyards

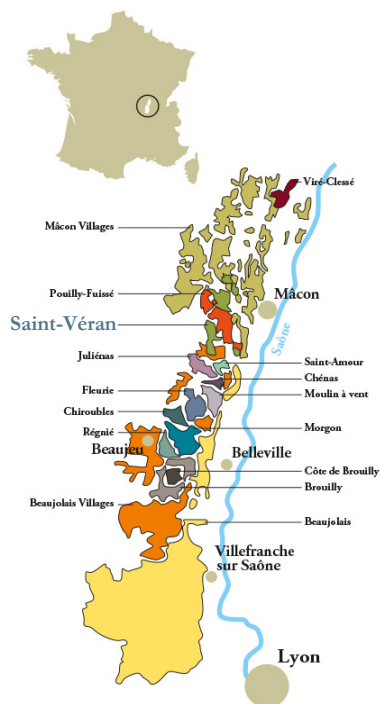
A link between South Burgundy and north of Beaujolais, the “Saint-Véran” A.O.C. was created in 1971. The appellation only produces white wines. It includes several villages on both sides of the “Pouilly-Fuissé” A.O.C., the slopes of the rock of Solutré. Trénel’s Saint-Véran is a blend of cuvées produced 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.

Vintage Conditions

A cool, ideal winter followed by a chilly spring which averted late spring frosts, yet summer was blazing, resulting in early vine maturity, concentrated berries and lower yields.

Winemaking

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



Grapes
100% Chardonnay

Alcohol by Volume
13.0%

Age of Vines
20 – 60 years

Aging Potential
Drink now through 2028

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.