

Nicolas Potel



Saint-Véran 2010

AREA OF PRODUCTION: This is a Macon appellation, a neighbour of the renowned Pouilly Fuissé. It is harvested in eight districts, including Saint Véran and Solutré-Pouilly. The two most productive districts are Davayé and Prissé

SOIL TYPE: Vineyard in evolution since its creation, the current surface is of 420 ha for an average production of 25000 Hl with a basic output per ha of 55 Hl

GRAPE VARIETY: Chardonnay 100 %

WINE MAKING TECHNIQUES: After manual harvesting, the grapes are moderately pressed. The juice is left to settle for 24 hours, and then temperature-controlled fermentation is begun, always at a temperature below 22° Celsius. Both malolactic fermentation and maturing take place in stainless steel tanks

TASTING NOTES:

Colour: Pale yellow with a light green tint

Bouquet: Lively and elegant with aromas of honey, marzipan and flint

Palate: Good acidity. This is a lively, fresh, vigorous wine. It is a perfect wine for celebrations

SERVING TEMPERATURE: Serve at a temperature of 10° - 12°C. Serve with snails, fish in butter sauce.