

## Pierre Meurgey

### *Saint-Véran "Clos de la Maison"*



This wine is mostly vinified in stainless steel tanks, with a proportion of up to 15% which is fermented and aged in oak barrels for the grapes from the older vines. This facilitates the full expression of the potential of old vines and the complexity of these terroirs. Bottling occurs in early summer.

Grape varieties : Chardonnay

Vineyard age : 60 years old

Grape yield : 52 hl/ha

Exposure : South West

Alcohol : 13.2%

Tasting notes :

Delicious as an aperitif, and also ideal with shellfish and fish dishes, poultry, and goat cheeses.

### Press Notes

#### Wine Spectator

2021	90 points
2017	91 points

#### James Suckling

2017	90 points
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#### Wine Enthusiast

2019	91 points
2014	90 points

