

Meurgey-Croses

Saint-Véran



Vineyards: The Saint-Véran is an appellation "Village" in the very south of the Mâconnais in Saône et Loire. This AOC, recognized in 1971, represents a gilded belt around Pouilly-Fuissé. As usual in Burgundy, it unites several villages: in the north, the Roche of Solutré, Prissé and Davayé; in the south, Leynes, Chasselas, Chânes and a part of Solutré-Pouilly; and, of course, Saint Vérand. The Jurassic chalky clay soil is ideal for growing Chardonnay grapes that produce only white wines.

Winemaking: This wine is mostly vinified in stainless steel tanks, with a proportion of up to 15% that 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

Exposure : South West

Soil : Limestone and clay

Alcohol : 13%

Tasting notes :

A bright golden color with hints of green. Expressive aromas of acacia, peach and exotic fruits on the nose. On the palate there is a minerality typical from south Mâcon area. The concentration of fruit offers a nice balance between freshness and opulence. Delicious as an aperitif and also ideal with shellfish and fish dishes, poultry, and goat cheeses.

Press Notes

Jasper Morris

2023

90 points

Wine Spectator

2022, 2021

90 points

Wine Enthusiast

2019

91 points



Organic

