

SAINT-VÉРАН 2020

VILLAGE WINE - 100% CHARDONNAY

The vineyard site is at the southern end of Burgundy, just north of Beaujolais.
The appellation Saint-Véran is actually larger than the territory of the commune.




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History & tradition:

- The actual village of Saint-Vérand is spelled differently (note the final “d”).
- Established by decree in 1971, it is the latest appellation in the Mâconnais region.
- Soil: Jurassic limestone, a continuation of the chalky strata found in the Côte d'Or, ideal for growing Chardonnay grapes.

Viticulture:

- Plantation density: 8,500 vine stocks/hectare.
- Pruning: Guyot. Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification:

- Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained.
- No artificial yeasts or enzymes are used.

Ageing:

- Type: in stainless steel vats. Length: 6 to 8 months.

Tasting note by Véronique Boss-Drouhin

A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.

2020 Vintage: The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

Serving Temperature: 53-54°F.

Cellaring: 1 to 3 years.

VINOUS-87 POINTS

The 2020 Saint-Véran has a charming, quite floral bouquet with peony and buttercup complementing the yellow plum and lemon zest. Utterly charming.

The palate is well balanced with fine acidity, maybe not as complex as the aromatic augur, though it retains decent precision on the finish. Fine, but maybe it could have been even better?

Tasted blind at the BIVB Mâconnais tasting.

- By Neal Martin on June 2022

