



2024 SAINT-VÉРАН

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.*



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



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:

- The grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.

Ageing:

- Remains mixed during 6 to 10 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.

2024 Vintage:

Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

Serving Temp:

- 53-54°F.

Cellaring:

- 1 to 3 years.

