



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

SAINT-VÉРАН

Appellation village

Sometimes called the "little prince of the Mâconnais" in comparison with Pouilly-Fuissé, Saint-Véran whose name used to be spelt Saint-Vérand - is a very pleasant white wine which has become more and more popular over the years. Connoisseurs appreciate the generosity of this sunny wine, dry and round, both soft and fruity. Ripening rapidly, it can be enjoyed when young, both as an aperitif or during a meal.

TASTING

TASTING NOTE: Aromatic bouquet with fruity and floral notes, repeated on the palate along with a convivial note. Should be drunk young to enjoy its freshness.

FOOD/WINE PAIRING: Freshwater fish, shellfish, pâtés and terrines, snails.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 3 to 5 years

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

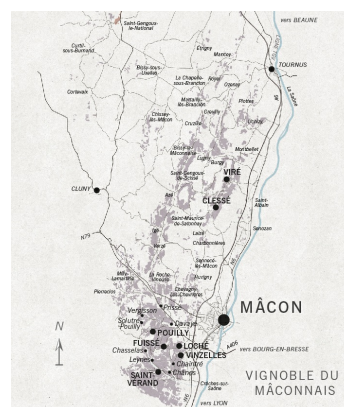
MATURING: depending on the profile of the vintage, 8 to 9 months in French oak for 10% of the harvest, the rest in stainless steel vats.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Limestone and clay

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 680 hectares



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