



TECHNICAL DATA

Total Acidity
3.85 g / 750 mL

pH
3.35

Alcohol
13.5%

Residual Sugar
3.1 g / 750 mL

Blend
100% Chardonnay

FOOD PAIRINGS

— Foods —

Cold Poached Salmon
Lobster
Raw Shellfish
"Nutty" Cheeses
Pastries

— Serving Temperature —

Serve Cool
54°F (12°C)

GEORGES
DUBŒUF

SAINT-VÉРАН

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. SAINT-VÉРАН
January 1971
Chardonnay
750 to 1,150 feet
1,350 acres
Clay, chalk

BACKGROUND AND CHARACTER

Although we had to wait 18 years for it, the birth of Saint-Véran in 1971 was quite a logical event. It was the recognition of a wine that had always been outstanding compared to other wines of the Mâconnais region.

Geographically speaking, its wine-area surrounds the famous Pouilly-Fuissé vineyards, which are why some people look for analogies with this great neighbor.

The soil, relief, grape variety and wine making techniques offer many similarities, however, Saint-Véran has its own gustatory character.

WINE MAKING

TEMPERATURE OF FERMENTATION — 20 to 22°C (68 to 71°F)
MALOLACTIC FERMENTATION — Yes
OAK AGED — 6 to 8 months

TASTING NOTES

With pronounced floral scents dominated by lime tree, a nose of honey and a hint of toast, this wine offers a persistent fruity taste and is long on the palate.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



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