



TECHNICAL DATA

Total Acidity
3.85

pH
3.38

Alcohol
12.8%

Residual Sugar
1.5 g/L

Blend
100% Chardonnay

FOOD PAIRINGS

— **Foods** —
Fish
Shellfish
White Meat
Goat Cheese

— **Serving Temperature** —
Serve at 54°F

**GEORGES
DUBŒUF**

DOMAINE DU VAL LAMARTINIEN

SAINT-VÉРАН

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. SAINT-VÉРАН
1932
Chardonnay
820 feet
37 acres
Calcareous Limestone

BACKGROUND AND CHARACTER

The estate is located in the village of Prissé, one of six villages that produce Saint-Véran. The beautifully constructed buildings, built at the end of the 17th century, are part of the estate of the Castle of Monceau. There a great Mâconnais man, Lamartine, wrote "The History of the Gironde". To find the calm necessary for writing his book, the famous poet isolated himself in the park in a small wooden cottage which he called "solitude."

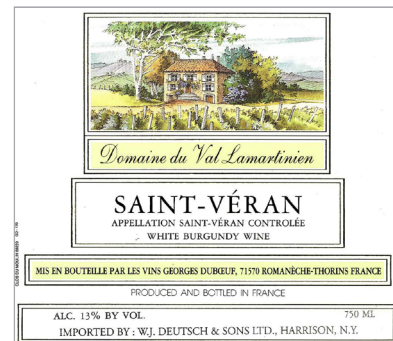
Hubert Triboulet, his wife and their son Alain tend the area carefully. In 1959, Hubert succeeded his father, known to have long exercised the trade of distiller in the nearby village of Bussières.

WINE MAKING

TEMPERATURE OF FERMENTATION — 64°F to 68°F
MALOLACTIC FERMENTATION — 100%
TANK AGEING — No

TASTING NOTES

Pale gold color, with discreet green tints. Beautiful, complex nose with mixed aromas of white fleshed fruit, and white scented flowers, subtly embellished with hazelnuts and almonds. Light minerals, fresh and generous in the mouth. A gourmet delight for your guests!



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