



EVERY BOTTLE



TELLS A STORY

LAURENT DUFOULEUR SAINT VÉРАН



TECHNICAL INFORMATION

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| Country | France |
| Region | Burgundy |
| Sub-Region | Saint Veran |
| Producer | Laurent Dufouleur |
| Vintage | 2015 |
| Composition | 100% CHARDONNAY |
| Certifications | Sustainable |

WINEMAKER NOTES

Located in the most southern part of Burgundy, the village of Saint-Vérand lies less than 5 miles away from the one of Pouilly-Fuissé, whose wines are known throughout the world. While the village is called "Saint-Vérand", the wines sold under the name omit the final d, taking the name "Saint-Véran". These wines can come from the terroirs of Chânes, Chasselas, Davayé, Leyne, Prissé, Solutré-Pouilly, and Saint-Vérand of course. In our winery, Laurent Dufouleur loves those wines which express the best of the Chardonnay grape on one of its native terroirs.

TASTING NOTES

A pale yellow-gold color with a fresh and subtle nose of white fruits and acacia. On the palate, a fruity and good attack with aromas of peach blossoms. Dry white wine with a good acidity balance and a fruity and long finish.

PAIRING SUGGESTIONS

It is best drunk fresh at 8-10 degrees Celsius as an aperitif or with seafood, mushrooms, or goat cheese.

VINEYARD

- *Soil:* Clayed limestone
- *Classification:* AOC Saint Véran - Village appellation

VINIFICATION

The bunches are quickly pressed and the juice is put in a stainless-steel vat for maceration for 10 days. The wine is left to age in old oak barrels for a few months, with lees being stirred once a week to add some structure and richness to the wine. It is then bottled and left to age in our cellars cut into the rocks for a few more months.



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