TINDAL
WINE MERCHANTS

# Saint-Véran, Maison Auvigue

## Maçonnais, France

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| **Product code** | AZ12ZZWC |
| **Grapes** | Chardonnay |
| **Country** | FRANCE |
| **ABV%** | 13.2 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Maison Auvigue |
| **Vintage** | 2023 |

Vegan Vegetarian

## Producer

A forward thinking family domaine that despite having generations of winemaking experience have a modern and open-minded approach to their production. Jean-Pierre and Michel Auvigue farm their vines organically; the majority in Pouilly-Fuissé and rest in Mâcon-Solutré and Saint-Véran. There is a real focus on single vineyard expression, 'each parcel is allowed to remain true to itself'. Experimentation with classical music in the barrel room, the judicious use of older oak and a quietly ambitious yet sensitive approach lend weight to the activities of this domaine and the wines they are producing.

## Tasting Notes

A toasted, delicately vanilla nose, expressing at once this Saint-Véran's terroir and the timeless style of a classic White Burgundy. A round and supple mouth feel brings everything together for a harmonious experience. This Saint-Véran typically represents its appellation, expressing notes of citrus and white peach. The palate is fresh and round.

## Winemaking

The grapes are from a family domain, at the locality known as "Les Chênes". The hand-picked clusters are pneumatically pressed, and the juice is statically settled over a 12 hour period. The clear juices are then transferred to 1-2 years old barrels for alcoholic and malolactic fermentation. Barrel-aged for 5 months before bottling

## Awards

Vintage 2018
15,5/20 - Jancis Robinson web site/January 2020
Vintage 2017
91/100 - Wine Spectator/December 2018
91/100 - Wine Enthusiast /December 2018