

Saint-Veran 'Les Chenes' Recolte, Maison Auvigue

Maçonnais, France



Product code	AZo4ZZWC
Grapes	Chardonnay
Country	FRANCE
ABV%	13.2
Case Size	6
Closure Style	Cork
Producer	Maison Auvigue
Vintage	2022



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-Solentré 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. On the nose, brioche and delicate notes of vanilla, expressing the character of the appellation as well as the classic style of a white Burgundy wine. Round and supple on the palate to create harmony.

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 2019
Gold Medal - Grands Vins de France 2021 competition
Silver Medal (90/100) - Decanter World Wine Award 2021 competition
Vintage 2018

16+/20 - Jancis Robinson web site/January 2020

Vintage 2016

15,5/20 - Bourgogne Aujourd'hui review N°145/Feb 2019