



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Saint Veran Vers Les Monts 2021, Domaine Luquet

Price £20.49
Code STVE110

This is a cracking little wine that punches way above its appellation. Produced from vines aged between 35 and 40 years old, planted in the villages of Chasselas and Solutré-Pouilly. Traditional vinification in stainless steel tanks, preserving the characteristics of both the Chardonnay grape and the stony terroir.

Tasting Notes:

A very floral, hedgerow nose, upfront and direct leading to a stewed apple and almond butter palate. Ripe in the mouth, lovely soft texture and crisp steely acidity.





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Specification	
Vinification	Produced from 40 year old vines. Mechanical harvest, pneumatic pressing at low pressure. Natural yeast. Malolactic fermentation. Matured in stainless steel tanks to preserve the purity of the fruit and terroir.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	St. Veran
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2021
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Domaine Luquet Depuis 1878
Producer Overview	Domaine Luquet Depuis 1878 is run by fifth generation Patrick Luquet. This 26 ha family domaine is very much in the heart of the village of Fuissé, in the Saône-et-Loire department (7 kms from Mâcon) Indeed the 'Clos du Bourg' is situated in front of the Church in the centre of the village. Patrick uses no oak ageing in the winemaking process whatsoever, producing wines that express both fruit and terroir with no interfering dimensions. As Patrick says "We really appreciate our terroir". Renowned for their purity his wines are beautiful from an early age.
Closure Type	Cork
Food Matches	Ideal as an aperitif, or try with oysters, fish, shellfish or cheese.