

St Veran Domaine Jacques Simonin

Region: St Veran AOC , Burgundy, France

Established in the village of Vergisson, in the southern part of Burgundy, known as the Maconnais, in 1803, the estate has since been run by the same family. Jacques Simonin inherited it from his grandfather in 1981. Together with his wife Dominique, Jacques runs the property. The 'human-size' of their winery, allows them to operate and control the entire process, the viticulture through all of the vinification. The end results are impressive, and their Pouilly Fuisses, St Veran and Macon wines are elegant, smooth and refined.

Grape: 100% Chardonnay

The appellation SAINT-VÉРАН is split into two separate islands by its close relative Pouilly-Fuissé. Both occupy slopes forming part of the chain of hills to which the Rock of Solutré belongs. This rocky backbone is made of fossiliferous limestone of the Middle Jurassic.

This St Veran is made with grapes coming from two parcels with different climates and terroir: near Chasselas, which has South and West-facing sites with older rocks of grey marl, and from gentle Eastern slopes of vineyards of Davayé are composed of marly limestones.

The grapes from 20 year old vines, and are carefully picked by hand.

The wine is vinified in both tank and oak barrels.

The natural vineyard management combines traditional ploughing with new farming methods such as growing grass between the vines to suppress the yield and also protect the soil from erosion.

Very elegant. Delicious fresh aromas and a light golden yellow colour.

Fragrant peach, pear, honeysuckle and butterscotch aromas with a ripe taste with citrus and hazelnut.

Makes a perfect pair for grilled salmon, white fish with butter sauce, and risotto.

Alcohol 13%

