

# CHÂTEAU TOUR DE L'ANGE

Saint-Véran

2019

## History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

## Grape variety

Chardonnay

## Origin

At the southern tip of the Mâconnais, this vineyard brings together several villages in the North (Prissé and Davayé) and in the South (Leynes, Chasselas, Chânes, part of Solutré-Pouilly and of course Saint-Véran) of the Roche de Solutré.

## Vinification

Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wines are aged on fine lees for 10 months in stainless steel.

## Soil

Stony boulders and a soil of clay and limestone from the Jurassic era.



### Colour

Clear yellow in colour.



### Nose

Subtle aromas of white fruits (peach, pear), fern and almond.



### Palate

The minerality dominates the palate with a lot of freshness. A well-balanced wine.

## Recommandations

Perfect with noble seafood (gambas, lobsters, crayfish...) but also with foie gras and white meats with a creamy sauce (veal or poultry). Sushi pairs perfectly with its minerality. Ideal with Goat cheese.

### Serving

10-12°C

### Cellar potential

Drink within 2 years.



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