

# FRANÇOIS MARTENOT

## Saint-Véran

### 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

A delicate nose of citrus fruits and white fruits.



### Palate

The palate is flavoured and wide with ripe fruits and fern notes. A nice harmony, a generous and complex wine with a mineral and persistent finish.

### 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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