



MAISON  
**Albert Brenot**

DEPUIS 1849



*The vineyard of Saint-Véran is located on the slopes of the Mâconnais in the Southeast side of the Burgundy. This “terroir” extends on 680 hectares around the villages of Prissé, Solutré and Saint Véran too.*



Chardonnay



Manual harvest-picking,  
fermentation in stainless vats.



Maturation in oak  
barrels during  
10 months.



The clayey & limestone soils.

## TASTING

Limpid and brilliant, the slightly tinted gold colour shows some green nuances. The very clean nose reveals with elegance the richness of the ripped fruits (final with some citrus and peach nuances) together with a nice mineral note. The mouth is well balanced between freshness, richness and vivacity.



To drink young.  
Temperature of service: 12-13°C.



Multiple agreements are possible with this Saint Véran. A nice aperitif but also a gastronomic dish: it will be best suited with all fishes (a salmon cooked with a sorrel sauce for example, or a “tartare” of Salmon (cold), cooked shells and shellfish, white meats with cream and mushrooms.