



PAST VINTAGES

Saint-Veran 2021

CSPC# 784313

12x750ml

13.5% alc./vol.

Grape Variety	100% Chardonnay
Winemakers	Agnès and Bernard Léger-Plumet.
Vineyards	The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solotré has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.
Vinification/ Maturation	Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lies and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.
Tasting Notes	Made with 100% Chardonnay grapes, Saint-Véran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine. A classic example of white Burgundy, with a palate of ripe apple and nectarine fruit with slight notes of butter and freshly baked bread.
Serve with	Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10°C). Saint-Véran can be served at the beginning of meals.
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.





PAST VINTAGES

Saint-Veran 2019

CSPC# 784313

12x750ml

13.5% alc./vol.

Grape Variety	100% Chardonnay
Winemakers	Agnès and Bernard Léger-Plumet.
Vineyards	The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solotré has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.
Vinification/ Maturation	Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lies and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.
Tasting Notes	Made with 100% Chardonnay grapes, Saint-Véran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine.
Serve with	Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10°C). Saint-Véran can be served at the beginning of meals.
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 3 to 10 years.





PAST VINTAGES

Saint-Veran 2017

CSPC# 784313

12x750ml

13.5% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 2.9 g/l
Grape Variety	100% Chardonnay		
Winemakers	Agnès and Bernard Léger-Plumet.		
Vineyards	The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solotr� has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.		
Vinification/ Maturation	Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lies and are regularly "batonn�s" (stirred) until the end of the second fermentation (malo-lactic). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.		
Tasting Notes	Made with 100% Chardonnay grapes, Saint-V�ran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine.		
Serve with	Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10�C). Saint-V�ran can be served at the beginning of meals.		
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 3 to 10 years.		
Scores/Awards	87 points - Roger Voss, Wine Enthusiast - June 2019 15.5 points - Julia Harding, JancisRobinson.com - November 2018		
Reviews	<i>"A softly textured, ripe wine, this is immediately attractive. Full of bright acidity as well as richness, the wine has a slight yeasty character as well as great, open fruitiness. Drink now"</i> - RV, Wine Enthusiast		

"Clay-limestone soils, fossil-rich marl. Fermented and aged 8 months in tank. Gently creamy and lightly spiced citrus aroma. Ripe citrus on the palate, gentle but fresh. This is not a blockbuster but it has lovely harmony and freshness and should be GV. Nicely dry finish. (JH)"
- JH, JancisRobinson.com





PAST VINTAGES

Saint-Veran 2015

CSPC# 784313

12x750ml

13.5% alc./vol.

Chemical Analysis

Acidity: g/l

pH:

Residual Sugar: 2.9 g/l

Grape Variety

100% Chardonnay

Winemakers

Agnès and Bernard Léger-Plumet.

Vineyards

The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solotr  has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.

**Vinification/
Maturation**

Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lies and are regularly "batonn s" (stirred) until the end of the second fermentation (malolactic). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.

Tasting Notes

Made with 100% Chardonnay grapes, Saint-V ran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine.

Serve with

Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10 C). Saint-V ran can be served at the beginning of meals.

Cellaring

This wine should be kept in a cool place and, depending on the vintage, can be aged from 3 to 10 years.

Scores/Awards

90 points - Neal Martin, Wine Advocate #232 - August 31, 2017

89 points - Wine & Spirits Magazine - April 2017 (score only)

88 points - Roger Voss, Wine Enthusiast - December 2016

Reviews

"The 2015 St Veran, which comes from 2.79 hectares of 53-year-old vines aged for six to eight months in stainless steel, has a neat and tidy, no-frills but focused bouquet that delivers subtle stony, citrus notes that gain intensity with aeration. The palate is fresh and vibrant with a fine line of acidity: a delicate but precise Saint-V ran with a tang of salinity on the finish that draws you back. Enjoy this delightful Saint-V ran over the next four or five years.

Domaine du Chalet Pouilly is a small property that I have visited a couple of times on previous visits. Time limitations prevented me from doing so this time. However, tasting their recent releases blind proved that I was on the money when I praised Bernard Leger-Plumet's wines in my reports. Don't worry...I will return next time. These are well worth seeking out."

- NM, Wine Advocate

"This is a ripe creamy wine. It is all fruit: ripe apples and sweet pears. There is a fine touch of spice as well as attractive acidity. It may be young, but it is certainly ready to enjoy for its rich fruit. The producer's vineyards lie under the dramatic cliff of Solotr ."

- RV, Wine Enthusiast

