

VINS AUVIGUE

Saint-Véran A.O.P.

Chênes



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

OWNER Famille AUVIGUE

ESTATE

Domaine Auvigue faces the majestic Rock of Solutré, in the heart of the Pouilly-Fuissé appellation. Since 1946, the Auvigue family winemaking traditions and expertise have been passed down through the generations. With their rich history, the two brothers Jean-Pierre and Michel are specialists in great Mâconnais white wines. Pioneers in parcel-by-parcel vinification, they produced different cuvées depending on the terroir. They are now passing on their expertise and the estate to their nephew Sylvain.

SOIL & VINEYARD

Marly limestone around the village of Davayé.

VINIFICATION & AGEING

Burgundy method of fermentation and vinification of 1 to 3 wines in barrels (of Allier origin). The wine is aged on fine lees for 9 months, just like a great Pouilly-Fuissé.

TASTING NOTES

Opulent woody aromas suffused with yellow fruit and peach. Rich and round in the mouth - a typical Burgundy.

FOOD & WINE PAIRINGS

Frogs' legs, marbled trout terrine or pâté en croûte.

VEGGIE : Endive salad with hazelnuts and Comté cheese, served with a blue cheese Caesar dressing.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2014 Vintage - 2 Stars, Hachette Wine Guide 2017
- 2015 Vintage - 15,5/20, German Vinum Magazine, October 2016
- 2013 Vintage - 16,5/20, Bourgogne Aujourd'hui Magazine N°127, February 2016



Solutré Vineyard

The Auvigue family

KEY FEATURES

- "Les Chênes" hamlet origin, at the entrance to the village of Davayé
- A Saint-Véran vinified like a Pouilly-Fuissé
- The perfect bistrot wine to pair with a good dish

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