

Pierre Meurgey

Saint-Véran Clos de la Maison



This wine is mostly vinified in stainless steel tanks, with a proportion of up to 15% which is fermented and aged in oak barrels for the grapes from the older vines. This facilitates the full expression of the potential of old vines and the complexity of these terroirs. Bottling occurs in early summer.

Grape varieties : Chardonnay

Vineyard age : 60 years old

Grape yield : 52 hl/ha

Exposure : South West

Alcohol : 13.2%

Tasting notes :

Delicious as an aperitif, and also ideal with shellfish and fish dishes, poultry, and goat cheeses.

Press Notes

Wine Spectator

2017

91 points

James Suckling

2017

90 points

Wine Enthusiast

2014

90 points

