





Domaine Pascal and Mireille Renaud Saint Veran



Saint Veran

Vintage: 2014

Grape Varietal: 100% Chardonnay

Vine Age: 30 years old

Soil: A single parcel, Champs de Perdrix, made up of limestone mixed with sand.

Manual grape-picking. Immediate pressing and cooling after. Aged in stainless steel, to preserve the fruit.

This is very luscious for white Burgundy, with plenty of ripe, round rich white fruit and plenty of body. Fans of bigger wines will be very pleased with this big style St. Veran. Don't worry, it still finishes dry! - GW

The award winning family team of Pascal and Mireille Renaud produce these wonderful wines. They lovingly tend several small parcels of vineyard in and around the Pouilly Fuissé region. We believe these wine are an exceptionally fine example of their expertise. Pascal Renaud comes from an old established family of wine growers in Pouilly. His estate covers 25 acres in the villages of Pouilly, Solutre and Davaye. Within their new cuverie, built about five years ago, they work predominately with stainless steel and large German foudres. This is done to maintain brightness and freshness of the fruit and the purity in the expression of the terroir.





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