

MAISON
JEAN LORON
DEPUIS 1711

SAINT-VÉРАН

Appellation d'Origine Protégée

Les Ombrelles



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

WINEMAKER Jean-Pierre Rodet

SOIL

The cru of Saint Véran is split in two small plots around the cru of Pouilly-Fuissé. They both run alongside the extended bottom slopes of Solutré mountain which display at their top specific limestone soils called "Calcaire à Entroques". The steep western slopes of this terroir are made of grey marles. The more gentle oriental slopes are made of limestone and marle soils.

VINIFICATION & AGEING

Jean Loron vinifies specific single vineyards from these slopes under the strict control of its chief winemaker with temperature control and ageing on fine lees during 6 months in order to provide a certain roundness to the wine.

TASTING NOTES

Pale gold and shiny colour. Subtil nose on notes of peach, pear, acacia flower, honeysuckle and fresh almonds. On the palate, the wine is dry yet round, with a harmonious and balanced feel. Persistent finish.

FOOD & WINE PAIRINGS

Scallops, pikes quenelles, shrimps, tarte tatin and vanilla ice cream.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

• Vintage 2017 - International Wine Challenge 2019 - Silver



ESTATE

Situated between the Rock of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, the Maison Jean Loron is one of the oldest and largest vineyard owners in the south of Burgundy. Its wine-growing history dates back to 1711. Located in the extreme southern part of the Mâconnais, Saint Véran has the status of cru since 1971. This AOP surrounds the one of Pouilly-Fuissé.

