HOUSE OF TOWNEND

Saint Véran Vers Les Monts 2022, Domaine Luquet

Usual Price	£21.49
Discount Price (inc. VAT)	£19.99
Code	STVE115

Produced from vines aged between 35 and 40 years old, planted in the villages of Chasselas and Solutré-Pouilly. Traditional vinification in stainless steel tanks, preserving the characteristics of both the Chardonnay grape and the stony terroir.

Tasting Notes:

A long term favourite that punches way above its appellation. A bouquet of ripe Chardonnay with a whiff of fresh wild white flowers, the palate is immediate with notes of stewed apple and almond butter. The finish is fresh and tangy – what a delicious wine.



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Specification	
Vinification	Produced from 40 year old vines. Mechanical harvest, pneumatic pressing at low presure. Natural yeast. Malolactic fermentation.Matured in stainless steel tanks to preserve the purity of the fruit and terroir.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	St. Veran
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Luquet Depuis 1878
Producer Overview	Domaine Luquet Depuis 1878 is run by fifth generation Patrick Luquet. This 26 ha family domaine is very much in the heart of the villageof Fuissé, in the Saône-et-Loire department (7 kms from Mâcon) Indeed the 'Clos du Bourg' is situated in front of the Church in the centreof the village. Patrick uses no oak ageing in the winemaking process whatsoever, producing wines that express both fruit and terroir with no interfering dimensions. As Patrick says "We really appreciate our terroir". Renowned for their purity hiswines are beautiful from an early age.
Closure Type	Cork
Food Matches	Ideal as an aperitif, or try with oysters, fish, shellfish or cheese.