

St Veran `Moulin du Pont` Dom. Auvigue 2022



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d'Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

Jean-Pierre and Michel Auvigue are third generation proprietors at the Moulin du Pont, their winery is a converted mill in the Mâcon region of southern Burgundy. This dynamic family business is a specialist in the wines of Pouilly Fuissé, Saint-Véran and other Mâconnais whites where the chalk and limestone hills give way to the volcanic slopes of Beaujolais to the north of Lyon. Their production is small, but the quality is of the highest level, indeed amongst the top three or four of all producers of Pouilly Fuissé. They are favourites in many of the Michelin starred restaurants in France and have an international reputation.

Tasting Notes

Produced by one of the finest growers in St Veran, adjacent to the villages of Pouilly and Fuisse, from Chardonnay vines situated on chalk and limestone hillsides. Wonderfully structured, showing white fruits with hazelnut and a hint of citrus to provide balance. This full bodied southern Burgundy had extended lees ageing in stainless steel and offers much of the richness and complexity of its more famous neighbours Pouilly Fuisse.

Food

A good match for river fish, creamy pasta dishes, chicken or veal and goat's cheese.

Technical Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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