

Les Pierres Grises Chardonnay Saint-Véran France 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Chardonnay

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Mâconnais

SUB REGION Saint-Véran

Rationale

The Mâconnais wine region in the south of Burgundy is centered around (and named after) the provincial town of Mâcon. The area produces a considerable volume of wine, specializing in white wines made from Chardonnay. Here, vineyards are sparsely planted and interspersed with land dedicated to other forms of agriculture. The landscape is one of rolling limestone hills, bordered in the east by the Saône River as it flows south to meet the Rhône just outside Lyon.

Saint-Véran is an appellation for Chardonnay produced in the southern half of the Mâconnais sub-region. The appellation is split into two sections by the vineyards of Pouilly-Fuissé. Fun fact: As the southernmost appellation of Burgundy, Saint-Véran overlaps slightly with the northern edge of Beaujolais. Case in point, the commune of Saint-Amour produces white wines labeled as Saint-Véran alongside the fine red Beaujolais Cru wines for which it is more widely known. Saint Veran wines are traditionally more full-bodied than other white Burgundies. In their youth, they have floral aromas and notes of white stone fruit, developing into more honeyed, nutty aromas with age. The finest examples show a hint of Pierre a fusil – the mineral, flinty aroma so prized in Burgundian white wines.

A true American negotiant bottling, Les Pierres Grises is blended by Skurnik Imports, based in NYC, and exclusive- each year, they make their own blend, aiming for a fruit-forward, pure, and typical Saint-Véran that nonetheless displays the poise and minerality for which the commune is known. This wine always delivers tremendous value for money.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Yuzu • Lemon • Grapefruit (W/Y) *Condition: Fresh* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh*

STONE FRUIT Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

TROPICAL FRUIT Pineapple • Starfruit • Kiwi *Condition: Under Ripe / Tart, Fresh*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Spring Peas

OTHER VEGETABLE Radishes • Ginger / Root

HERBAL Chive • Lemon Grass • Sorrel • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy

INORGANIC EARTH Mineral / Rock • Chalk / Limestone • Salinity / Seashell

OAK AGING No

OXIDATION/NUTTINESS Cashew • Pinenut

PERCEIVED WINEMAKING CHOICES Lees Contact