



FAMILLE TROUILLET

AOP Saint-Véran
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Ideally located at the foot of the famous Roche de Solutré, in the hamlet of Pouilly, the Trouillet estate, currently managed by William (4th generation), extends over twenty hectares. Its history reflects a beautiful dynamic: Jules Guérin, William's great-grandfather, started with a sharecropping of 4 hectares that his son Jean then exploited for 45 years. The gradual expansion of the estate over generations allows the production of several recognized appellations today: Pouilly-Fuissé, Saint-Véran, Pouilly-Vinzelles, Pouilly-Loché, and Mâcon-Solutré. The vines are cultivated with a respectful approach to the terroir, with meticulous soil work and manual harvesting. Vinifications preserve the aromatic purity of the wines, thanks to low-temperature fermentations and aging on fine lees in tanks or oak barrels. Specificity of the estate: a precise and authentic approach to Chardonnay, which enhances the richness of the Mâconnais terroirs.

VARIETAL

Chardonnay 100%

LOCATION

A plot in the "North" and one in the "South", from the Saint-Véran appellation. On 1.40 hectares.

Age of vines: 30 years years old

TERROIR

A clay-limestone terroir.

HARVEST

Mechanical harvesting.

WINEMAKING

Sulfur-free winemaking.

AGEING

Stainless steel tank and assembled drums.

SERVING

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Saint-Véran "Au Cœur des Roches" from Famille Trouillet showcases the elegance and minerality typical of its Mâconnais terroir. Pale gold and luminous in the glass, the nose unfolds white flowers, Golden apple, pear, flinty stone, and candied lemon. On the palate, it balances freshness and richness: crisp on entry, rounded yet taut, supported by fine acidity. The finish is long and saline, with delicate toasty hints. A refined, mineral-driven white with impeccable poise.

FOOD PAIRINGS

This Saint-Véran pairs gracefully with refined and iodized dishes: special oysters, pan-seared scallops, or steamed sea bass with lemon. It also complements richer plates such as chanterelle risotto, monkfish with beurre blanc, or free-range poultry with seasonal mushrooms. For cheese, opt for a pressed soft cheese or young Comté. Serve between 10 and 12°C to reveal its full tension and finesse.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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