

Domaine Marcel Couturier

SAINT-VÉРАН

"LA COUR DU VALLON"

Plot

This fine white wine is made from the Chardonnay grape variety. Located on the village of Chânes in Southern Burgundy, in the Mâconnais region, whose climate name comes from its cadastral register. This wine is a blend of two vintages, Saint-Véran "La Cour des Bois" and Saint-Véran "Le Vallon". It draws elements from the particular soils of which it is composed, a shallow clay and limestone soil, facing due south for the part of the Vallon, and a pebbled sandstone soil for the part La Cour des Bois.

The vines of this vineyard are between 50 and 80 years old. The Domaine is undergoing a conversion to organic farming and aims to be certified in 2021. The soil is tilled about 5 times a year, using different tillage tools. The vines undergo natural treatments, involving sulfur and copper in low doses, which is accompanied by plant extracts and plant manures to promote a natural protective action.

Winemaking

During the harvest, the grapes are picked entirely by hand when ripe. Pressing is done by pneumatic presses with the whole bunch, without being destalked. This is followed by the must settling procedure that takes place twice in order to delicately extract the juices and thus, preserve the aromatic finesse. The musts are then cooled and decanted. The vinification occurs in French oak barrels until spring of the following year. Bottling takes place after a minimum aging period of 11 months.

Tasting Notes

With a yellow colour with pale gold shades and golden reflections, this Saint-Véran offers us an intense nose, developing notes of pepper, coconut, orange peel and violet. On the palate, the initial taste is ample and silky, the mid-palate oscillates between power and greediness. The finish is slightly mineral, with hints of orange liqueur and roasted hazelnut.

