

# Marcel Couturier

## SAINT-VÉРАН

« LA COUR DES BOIS »



### Plot

This great white wine is made from the Chardonnay grape variety. Located in the village of Chânes in Southern Burgundy, more precisely in the Mâconnais, whose climatic name comes from its registered locality. This plot has shallow clay and limestone soil, sandstone with pebbles.

### Wine

The vines of this vine are on average 55 years old.

The Domaine's vines are certified in organic and biodynamic agriculture, the soils of this plot are worked several times a year. The different varieties of plants present spontaneously are mowed. In the vineyards, the treatments are natural (sulphur and copper) at low doses, associated with decoctions and plant manure to promote the natural protective action. The 500P and 501 preparations are applied throughout the vegetative phase of the vine.

We carry out severe and manual disbudding, the aim of which is to control yields and improve the formation of Poussard pruning plants, as well as picking between the vines. We use several methods to protect the grapes during their development, such as weaving the vines in hot years, which allows them to be kept in the shade, and conversely rigorous cutting in rainy years. .

The addition of biodynamic compost, made on the estate with grape marc, horse and cattle manure, complements the green manure plantings between the rows. This method allows for a significant supply of naturally occurring and humic nitrogen, thanks to mixtures of plant varieties (clover, field peas, radishes, faba beans, rye).

### Winemaking

During the harvest, the grapes are picked at maturity and harvested entirely by hand.

Pressing is pneumatic in whole bunches, followed by static settling in two batches before being put into must. Fermentation takes place in oak barrels, coming from French forests, and frequently ends in the spring of the following year.

Bottling often takes place in August, after a minimum of 11 months of aging.

The doses of sulfur used respect the DEMETER specifications (>90) and are often between 60 and 80 of Total SO<sub>2</sub>.

### Tasting Notes

Color: Pale and luminous.

Nose: Fragrances of pear and white peach mixed with small wild flowers.

Mouth: After a lively and nervous attack, the palate rounds out somewhat before finishing with beautiful bitter notes which give it nobility.

THIS CUVÉE WAS DISTINGUISHED IN 2020 BY THE BETTANE ET DESSEAUVE GUIDE, BY THE HACHETTE DES VINS GUIDE, IN 2019 BY THE BETTANE ET DESSEAUVE GUIDE, IN CUISINE ET VINS DE FRANCE (N°191), IN 2018 BY THE HACHETTE DES VINS GUIDE, IN 2016 IN BURGUNDY TODAY (N°127).

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