

Domaine Marcel Couturier

SAINT VERAN

« AU CLOS DU CHATEAU »

Plot

This parcel is located in Southern Burgundy in the Mâconnais region, in the village of Davayé. Produced from the Chardonnay grape variety, its soil is very clayey and chalky, and it faces due south. The Climat's name comes from its cadastral site "Au Clos", above the magnificent Château de Davayé.

Wine

The vines here are on average 50 years old.

The Domaine's vines are certified organic and biodynamic, and the soil is worked several times a year. The various varieties of spontaneously-occurring plants are mowed. The vines are treated with natural products (sulfur and copper) in low doses, combined with plant decoctions and purines to enhance their natural protective action. Preparations 500P and 501 are applied throughout the vegetative phase of the vine.

We carry out severe manual disbudding to control yields and improve Poussard pruning, as well as pickling between the vines. We use a number of methods to protect the grapes as they develop, such as braiding the vines in warm years, to keep them in the shade, and rigorous cutting in rainy years.

Biodynamic compost, made on the estate from grape marc and horse and cattle manure, is added to the green manure planted between the rows. This method provides a significant supply of naturally-occurring nitrogen and humic matter, thanks to the mix of plant varieties (clover, field pea, radish, faba bean, rye).

Winemaking

During the harvest, the grapes are picked when fully ripe and harvested entirely by hand. The grapes are pneumatically pressed into whole bunches, followed by static settling in 2 stages, before the must is poured into barrels. Fermentation takes place in oak barrels, sourced from French forests, and is often completed in the spring of the following year.

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

The doses of sulfur used comply with DEMETER specifications (>90) and are often between 60 and 80 of total S02.

Tasting Notes

Color: slightly golden yellow, limpid and brilliant.

Nose: open, slightly fresh woody note reminiscent of menthol, nice toasty empyreumatic reduction, very qualitative.

Palate: open, good drinkability - minerality thanks to a perfect balance between volume, woodiness and acidity. Elegant, long aftertaste, with a nice retro olfactory return of freshness.

