

## SAINT-VÉРАН « LES MURES »

**Les Mures** : rather than an allusion of bramble berries—“the blackberries”— it is necessary to see, as for the Morats climate, still in Davayé (and the wine village on the nuitonne Morey Hill), the reference to prominent rocks (from a preface theme \* MURR- “prominent rock” which also produced moraine)

### > Vines

Commune: Davayé

Type of wine: Chardonnay

Parcel area: 1 ha

Average age of the vines: variable, from 10 to 80 years

Soil: loam-clay from the beige marl of Lias, is very much limestone

Exposure and slope: North (but one of the earliest parcel), height from 240 to 270m, slope from 30 to 35%

Cultivation method: grass and shallow plowing on alternate rows, well thought-out protection

### > Vinification

Grape harvesting: manual

Pressing: pneumatic

Racking: 36 hours, static, cold to obtain very clear juices

Alcoholic fermentation: in thermo-regulated tuns at about 18°C, local yeast

Malolactic fermentation: full and spontaneous

Aging: in tuns, on lees without stirring

Bottling: in August the following year (i.e. 11 months aging)

### > Tasting

An intense wine, all round in the mouth, with a beautiful aromatic complexity

Storage time: consume within five year

Drink with: white fish, dumplings, chicken-liver cakes, tenderloin of pork, goat's cheese, etc.

