

SAINT-VÉРАН « LES MURES »

Les Mures: rather than an allusion to the berries of the bramble ("the blackberries"), it is necessary to see, as for the climate The Morats still in Davayé (and the wine village of the Côte de Nuit Morey), the reference to salient rocks (of a latin term * MURR- "prominent rock" which also gave moraine).

> Vines

Commune: Davayé

Type of vine: Chardonnay

Average age of the vines: variable, from 15 to 85 years old

Soil: clay loam from the beige marl of the Lias, lot of limestone

Exposure and slope: the greater part in steep north-facing slope (240 to 270 meters of altitude, 30 to 35% slope), the hillside low slope facing north

> Vinification

Grape harvesting: manual

Pressing: pneumatic

Racking: from 24 to 36 hours, static, cold

Alcoholic fermentation: the steepest part in thermo-regulated oak barrels to reveal the aromatic complexity, the lower part of the plot in temperature-controlled stainless steel vats to enhance the fruit. Locale yeasts in both cases

Malolactic fermentation: full and spontaneous

Aging: in the winemaking container, on lees, for 10 to 12 months

Bottling: before the following grape picking

> Dégustation

The robe is straw yellow, limpid and shiny. The nose is of a beautiful intensity and has aromas of stewed apple, hawthorn and acacia. The palate is beautiful, round and smooth, with a lingering finish.

Storage time: may be drunk between 2 and 7 years

Drink with: white fish, dumplings, chicken liver cakes, filet mignon, dry goat cheeses...

> Récompenses et presse

2017 vintage

- 88/100 (Bronze) Decanter World Wine Awards 2019
- 16/20 Le Point Magazine – N°2401 Special wines publication – September 2018

