

## SAINT-VÉРАН «LES MURES»

*Les Mures: rather than alluding to the bramble berries or “blackberries”, we should understand this to be the reference to protruding rocks (derived from the pre-Latin root \*MURR- “prominent rock” which also gave moraine).*

### > The Vines

Town: Davayé

Grape variety: Chardonnay

Average vine age: variable, from 15 to 85 years

Soil: clay-loam from the beige, Liassic marls, very calcareous

Exposure and gradient: the greatest part grows on a steep, north facing slope (240 to 270m above sea-level) on a gradient of 30 to 35%. The slope bottoms out gently to the north

### > Vinification

Harvest: by hand

Pressing: pneumatic

Settling: cold static for 24 to 36 hours

Alcoholic Fermentation: the steepest part is fermented in thermo regulated oak tuns to reveal the aromatic complexity, the lower part of the plot in thermo regulated stainless steel tanks to bring out the best of the fruit. Wild yeasts in both cases

Malo-lactic Fermentation: spontaneous and complete

Aging: in the wine-making container on its lees for 10 to 12 months

Blending and Bottling: before the following year's harvest

### > Tasting

Bright, limpid straw yellow in the glass with aromatic intensity and fragrances of apple compote, hawthorn and acacia. Round, rich and smooth with a persistent finish.

Aging Potential: drink between 2 and 7 year's bottle age

Dish Pairings: white fish, quenelles, chicken liver cakes, filet mignon, mature goat's cheese

### > Awards and Press

2017 vintage:

– 88/100 (Bronze) Decanter World Wine Awards 2019

– 16/20 Magazine "Le Point" – N°2401 Spécial Vins – September 2018

