



SAINT-VÉRAN "LES MURES" 2022

APPELLATION SAINT-VÉRAN PROTÉGÉE

The finest expression of the limestone north-facing slopes of Davayé



Rather than an allusion to blackberry brambles, this climat name refers to protruding rocks (from a pre-Latin root "MURR" – prominent rock – which also gave rise to moraine).



THE 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, giving us a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

In terms of rainfall, the year was largely in deficit despite a very wet June that saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and an unctuous texture. It is a flattering and indulgent vintage, with the best cuvées destined for a very bright future.

ANALYSIS

Alcohol content: 13.5 % vol.

PH: 3.47

Total acidity: 3.0 g/l H₂SO₄

Total sulphites: 84 mg/l



VINEYARD

Village and lieu-dit: Climat "Les Mures" in Davayé.

Grape variety: Chardonnay

Plot area: 0.98 ha

Year(s) of planting: from 1961 to 2012 (average age: 27 years)

Soil: Stony clay-silt derived from beige Lias marls.

Altitude, aspect and slope: 235 to 270 metres altitude, moderate to steep north-facing slope.

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 01/09/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled large oak vats (80%) and 228-litre Burgundy barrels (20%). No new or recent oak. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in the fermentation vessels for 10 months. Blended in stainless steel tank at the end of July 2023, then continued ageing on fine lees for 3 months.

Bottling: 31/10/2023

Number of bottles produced: 4,426 bottles and 150 magnums.



TASTING & SERVICE

TASTING NOTES:

THE NORTHERN PART OF THE SAINT-VÉРАН APPELLATION PRODUCES THE MOST REFINED WINES, AND THIS WINE IS A FINE EXAMPLE. CHARACTERISED BY ITS AROMATIC COMPLEXITY, THE NOSE IS A BOUQUET MARKED BY AROMAS OF APPLE AND PEACH, WITH BEAUTIFUL FLORAL NOTES OF HAWTHORN AND ACACIA, AS WELL AS A TOUCH OF SAFFRON. THE PALATE PRESENTS A BEAUTIFUL BODY, WHICH WILL ALLOW IT TO EVOLVE AND GAIN IN COMPLEXITY.

SERVING:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

CAN BE ENJOYED IN ITS YOUTH OR KEPT FOR UP TO 7 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, SHELLFISH (PAN-FRIED PRAWNS), GRILLED OR BAKED WHITE FISH, AGED GOAT'S CHEESE OR YOUNG COMTÉ.



PRESS & AWARDS

2022

- 90/100 REVUE DES VINS DE FRANCE N°682 (JUILLET-AOÛT 2024)

