

SAINT-VÉРАН "LES MURES" 2023

APPELLATION SAINT-VÉРАН PROTÉGÉE

The refined expression of the northern limestone slopes of Davaye



Rather than a reference 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 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, at the beginning of summer, and then in the first fortnight of September. The harvest began on 7 September during the heatwave, ending on the 21st in more pleasant conditions.

Regarding precipitation, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy. The style of the wines is similar to 2022: generous, flattering, with low acidity and good ageing potential on the finest cuvees.

ANALYSIS

Alcohol content: 13 % vol.

pH: 3.33

Total acidity: 3.60 g/l H₂SO₄

Total sulphites: 79 mg/l



VINEYARD

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

Grape variety: Chardonnay. Plot area: 0.98 ha.

Year(s) of vine planting: From 1961 to 2012 (average age: 28 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: Organic wine.



WINEMAKING & AGEING

Harvest date: 09 and 10/09/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled large oak vats (90%) and 228-litre Burgundy barrels (10%). No new or recent oak. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in the fermentation vessels for 11 months.

Bottling: 13/11/2024

Number of bottles produced: 7,789 bottles and 105 magnums.



TASTING & SERVICE

TASTING NOTES:

THE NORTHERN PART OF THE SAINT-VÉРАН APPELLATION PRODUCES THE MOST REFINED WINES, AND THIS IS A FINE EXAMPLE. WITH GREAT 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 STRUCTURED 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:

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



PRESS & AWARDS

2023

- 93/100 REVUE DES VINS DE FRANCE N°691 (JUN 2025)

