

LOCATION:

France > Burgundy> Mâconnais > Chasselas > Saint-Véran

> VARIETY: Chardonnay

WINEMAKER: Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/l

TOTAL SO2: < 70 ppm

TOTAL ACIDITY: 4 g/l

Saint-Véran "En Faux"

EXPERIENCE

NAME: Saint-Véran is the commune that borders Pouilly-Fuissé on both sides. "En Faux" is the lieu-dit, vineyard name.

CHARACTER: A hint of toast integrates nicely with fruit aromas of peach, apricot, and apple with exotic spice. On the palate there is a touch of butter and almond with an underlying structure of minerality and freshness.

ENJOY WITH: With a creamy texture this wine is great on its own or paired with your favorite TV show. Great with seafood, white meats, cheeses, and mushroom risotto.

BEST RESULTS: Serve at 50-55° F with a short decant or allow 30 minutes to breathe and serve in a large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Each parcel is processed separately, with whole clusters, in a small pneumatic press. the must is moved to neutral open-top wooden vats by gravity and fermented with the native yeast.

ELEVAGE: Aged 8-12 months in a combination of large foudre and 350-500 liter barrels. At the end, the wine is racked only once, and allowed to rest in steel tank for 4 months and naturally settled before bottling. Limited racking maintains the structure of the wine.

FINING & FILTERING: Bottled directly from the lees with no fining, and very light filtering, bottled by gravity. Vegan.

SULFUR: Small amounts of sulfur added at crush, after Malo, and at bottling. Under the Demeter limit of 90 ppm.

SOURCE

FARMING: Organic, with Demeter biodynamic certification pending final inspection, December 2023. Christophe makes the biodynamic sprays himself with trapped rainwater. Without tractors, they use horses and a motorized tiller for vineyard work to limit soil impact. Biodynamic herbal treatments are applied to the estate vineyards and half are sprayed by hand using a copper backpack. Minimal soil disturbance with absolute preservation for the biodiversity above and below the soil.

LAND: 1.5 hectares in the lieu-dit of "En Faux" at 1000 feet, on a south facing rocky slope with limestone, clay, and iron oxide.

VINE: 40-60 year-old vines in short guyot, trained in an arc to help delay budding (en arcure). Without cutting the terminal bud at the tip of the shoot, this stem is braided into the canopy allowing the plant to better maintain its resources. The meticulous pruning, de-budding, and manual thinning of the leaves is very labor intensive.

HARVEST AND PRODUCTION: Hand-harvested; 500 cases produced.

