

THORMAN HUNT

EST. WINE SHIPPERS 1978



Domaine Michel Chavet et Fils

Davayé

Saint-Véran

Grower

Situated in Davayé, at the foot of the rock of Solutré, the Chavet family have 12 hectares under vine, 10 of them in the appellation of Saint-Véran. Christophe, the sixth generation, runs the domaine with his wife Christelle, and they have been joined by their son Matthieu and daughter Camille.

Vineyards

Around thirty plots in the communes of Prissé and Davayé, on stony clay-limestone soils with small orange flint pebbles, facing south to south-east on relatively steep slopes. The vines are planted at an unusually high density of 8,000 vines per hectare.

Vinification

After picking, a strict selection and gentle pressing, the juice settles at a low temperature for 24 hours. Fermentation in stainless steel vats at around 18°C for six to seven weeks keeps the aromas fresh. After the malolactic fermentation the wine rests on its fine lees in vat for a further four to five months and is bottled the following spring.

Style

A round, fresh Saint-Véran with floral character and a clean, mineral finish. Lovely as an aperitif and with fish, white meats and goat's cheese.

Grape varieties:

100% Chardonnay

Bottling options:

75cl

Closure:

Cork

