

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 which are in the appellation of St Véran. The current custodian, Christophe, is the sixth generation of Chavets to manage the Domaine. The vines, which average around 35 years old, are planted on stoney, clay-limestone soils facing south-east to south-west.

Vineyards

Saint-Véran is produced in two towns, Prissé and Davayé. From around thirty plots with clay-limestone soil made up of small orange pebbles called gunflint. It is on these soils facing south, south-east and relatively steep that the Chardonnay expresses all its character.

Vinification

Pneumatic pressing at low pressure, the juice is decanted at low temperature for 24 hours. The alcoholic fermentation takes place in stainless steel vats under temperature control to preserve all the aromas and character of Saint-Véran. After malolactic fermentation, the Saint-Véran continues to mature on fine lees until April.

Style

Aromas of white flowers, peach and pear with notes of hazelnut. A, round mouthfeel full of complexity, with a mineral finish.

Grape varieties:

Chardonnay

Bottling options: 75cl

Closure: Cork

