



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MARCEL COUTURIER

AOP Saint-Véran
White



PRESENTATION

It was in 2005 that Marcel Couturier made his first harvest. Over the years, he gradually expanded his estate. Today, the Domaine, located in Fuissé, includes all the appellations of southern Mâconnais, including the "Pouilly-Loché", which covers an area of 32 hectares (the smallest communal appellation in southern Burgundy). Always close to nature and in awe of biodiversity, it was natural for the estate to venture into organic farming with the arrival of Auxence in 2018 and then biodynamic farming in 2019.

VARIETAL

Chardonnay 100%

LOCATION

This plot is located in the municipality of Davayé, north of the Saint-Véran appellation, on soils composed of clay and limestone. This vineyard is facing due south and enclosed by a stone wall, enhancing this place. The vineyard is 50 years old, and partly from mass selection. The limestone is hard and quite whitish.

Age of vines: 50 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Guyot-Poussard pruning, Mâconnaise arching, disbudding, hoeing, suckering, lifting, shearing. Compost made on the estate with local cattle and horse manure + addition of our grape pomace and biodynamic preparation.

HARVEST

Entirely manual grape harvest.

WINEMAKING

The grapes are harvested by hand, in the coolest hours of the day, and then taken to the winery. This is followed by a light crushing before pneumatic pressing of whole clusters. The static settling is done twice, for consistent turbidity, then the must is put into barrels. Alcoholic and malolactic fermentations take place in oak barrels, mostly old ones (from 5 to 15 years for the 228L barrels, and the 400 and 500 liter ones are more recent). In the coming years, we intend to start vinifications in large oak casks.

AGEING

Settling lasts from 24 to 48 hours. The wine is then put into barrels for fermentation exclusively in oak barrels of 228, 400, and 500 liters. Our barrel stock is relatively old, with only 2% of new barrels.

SERVING

14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The dress is slightly golden yellow, limpid and brilliant. The nose is fresh woody notes, reminiscent of menthol. Slight empyreumatic reduction, grilled, very high quality. The mouth is open, perfect balance between volume, woody and fine acidity. Elegant and long extension, beautiful retro-olfactory return on woody freshness.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This wine pairs beautifully with refined, fresh dishes such as sea bass, scallops or creamy poultry. Its mineral freshness and rounded texture also make it an excellent match for asparagus risotto, spring vegetables, aged goat cheese or young Comté.

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