

## Saint-Véran Vieilles Vignes 'Les Pommards' 2014

Mâconnais, Burgundy, France



### PRODUCER

Claude Denogent inherited his father's vines in 1922. He and his wife later bought a property nestled between the communes of Fuissé and Solutré-Pouilly, which is where the domaine is located today. In 1971, Claude's daughter Andrée and her husband Robert took over the property, while today it is their son, Jean-Jacques, and his son Nicolas, who run the domaine. Often compared to the finest whites of the Côte de Beaune, the wines of Robert-Denogent offer fantastic value, wonderful richness, and impressive complexity.

### VINEYARDS

The 0.75 hectare vineyard for Saint-Véran Vieilles Vignes 'Les Pommards' is located in Davayé and has 30 year old Chardonnay vines. The limestone soil also has clay and marl beds over 60 centimetres deep, which provide the vines both good drainage but access to water when needed, and confer a freshness and minerality to the fruit. The Denogents practice sustainable viticulture and instead of using herbicides, they grass between the rows to prevent erosion and to retain moisture during hot vintages. With a focus on preserving the area's ecology, they also encourage microbial activity in the soil by providing aeration through regular ploughing and retaining natural ground cover. The viticulture work throughout the year is done manually and the grapes are hand harvested.

### VINTAGE

After a mild winter, 2014 saw a warm and dry spring with the vines developing two weeks earlier than average. Summer started dry, with high temperatures, until showers commenced at the end of June and temperatures dropped. Fine weather returned in September, with warm days and cool nights ripening the grapes to the desired level of maturity.

### VINIFICATION

All of the wines are made in the same way, so the individuality of each wine is derived solely from the vineyard. The grapes are hand harvested and pressed directly into 228 litre French oak barrels for fermentation and malolactic fermentation. They spend around 18 to 30 months ageing in barrel (12-15% new), with the rest in one to two-year-old barrels without bâtonnage.

### TASTING NOTES

Shiny pale gold in colour with notes of melon, citrus fruits and white flowers on the nose. The wine is full and complex on the palate. The oak is perfectly integrated, with a harmonious balance of fruit and bright acidity. An elegant wine with a long, fine finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Jean-Jacques Robert, Nicolas Robert and Antoine Robert</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl</b>