

Domaine Corsin,

Saint-Véran `Vieilles Vignes` 2020 Mâconnais, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	André Corsin
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.7g/L
Acidity	5.8g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Domaine Corsin has an excellent reputation and a rich history of making wines in Saint Véran and Pouilly-Fuissé. They were among the first producers to label the wines as Pouilly-Fuissé and Mâcon Blanc. Joseph Jacquet, the founder of the domaine, began with only two hectares of Chardonnay in 1864. In 1971, with the advent of the Saint Véran appellation, Joseph's grandson André acquired new vineyards in Davayé and Pouilly-Fuissé. His two sons, Jean-Jacques and Gilles, subsequently joined him in the family business. Today, the domaine is now in its fifth generation and owns 13.6 hectares of Chardonnay in the Mâconnais.

VINEYARDS

The Chardonnay for the Saint-Véran Vieilles Vignes comes from a vineyard close to the village of Davayé. The vines are on average of 65 years old and are rooted in clay-limestone soils. Elevation is 200 metres and the aspect is north-easterly. The vineyard covers a total of 2.23 hectares.

VINTAGE

The 2020 vintage will be remembered as a good one. A wet winter built up good water reserves in the soil and mild temperatures protected the vines from frost damage. Spring was moderate and sunny, and flowering occurred ahead of schedule. It wasn't until summer that the high temperatures arrived, but thanks to the rainfall in winter, most plots were protected from hydric stress. There were some showers in August, balanced by long, sunny days that provided an even maturation. The harvest took place under perfect conditions; both yields and quality were excellent.

VINIFICATION

After hand harvest the grapes arrived at the winery where they were gently pressed in a pneumatic press. Fermentation took place in temperature-controlled, stainless-steel tanks. 40% of the blend was aged in French oak barrels (20% new oak) for 10 months, the rest was kept in stainless-steel. The fine lees were stirred regularly to add texture to the palate.

TASTING NOTES

Gold in colour, this Chardonnay opens with complex aromatic notes of white flowers and nuances of hazelnut. The palate is round and rich, with notes of peach, apricot and a distinct mineral character.