

J.J. Vincent & Fils

Richesse d'un terroir

Authenticité des climats



Appellation Saint-Véran Contrôlée

Varietal:	Chardonnay (100%)
Alcohol:	13,5°
Acidity:	n.c.
pH:	n.c.
FML/MLF:	100%
Vinification:	Barrel (10%) + Tank (90%)
Production:	20,000 Bottles

Saint-Véran « Les Morats »

Terroir - Geology



The Saint-Véran appellation only exists since 1971 and covers the production area of different villages of Burgundy, all situated in the Mâconnais area. The Saint-Véran "Domaine des Morats" comes partly from the northern part of the appellation in the villages of Davayé and Prissé. Another part of our supply comes from the Southern part in the villages of Chasselas, Chânes and Saint-Vérand. Saint-Vérand has given its name to the appellation.

Thanks to the complementary character of these different origins we blend the complexity and structure from the south with the richness and power from the North. The average age of the different vines is 20 years growing in soils composed of limestone and clay.

J.J. Vincent & Fils sources the vast majority of its grapes from the family properties belonging to his two sisters. As for his other appellations, this privileged relationship allows a "proprietor" control on the culture of the vineyard and the quality of the grapes. All grapes are hand-picked and pressed in our cellar.

Area under vine:	3,0 Hectares - 5 Acres
Average yield:	60 Hl/Ha - 24 Hl/Acre - 3,6 Tons/Acre
Density of planting:	8,500 Vines/Ha - 3,400 Vines/Acre
Period of planting:	n.c.
Pruning method:	Single bowed Guyot cut (Bowed Mâconnais Cut)

Vinification

In order to respect the integrity of the grapes we prefer handpicked grapes and special care is given to the transport and conveying until the presses (whole bunch pressing). We use pneumatic presses with graduate progressive pressing (max. 2 bars), adapted to the quality and maturity of each harvest. The juice is pumped directly into stainless decantation tanks (débouillage).

After 12 hours of static rest we separate the clear juice from the top and eliminate the remaining depot of the tank (heavy bourbes). 10% of the clear juice will be vinified in barrel (generally the richest parts) and 90% in stainless steel tanks in order to preserve the mineral character and the purity of the fruit.

Our barrels are stored in rings allowing an axial rotation. We realize this way the ancestral practice of rolling the barrels on the beams. This modern practice of batonnage brings the lees back in suspension and helps the decomposition or autolyse of the yeast cells. It brings "fatness" into the wine as well as distinctive aromas of terroir.

According to the acid/alcohol balance of the vintage we do full or partly malo-lactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting.

The wines are fined if necessary, followed by a light filtration. Depending on the stability of the wines we apply a cold treatment in order to avoid any risk of crystals in the bottle. The final Cuvée will rest for an extended period in tank until the bottling.

The marriage and harmony between the different components will be completed after three to four months in bottle.

An additional care is given to our choice of corks. Special specification are imposed to our suppliers in order to assure the quality of their product and their regularity.

Our bottles are finally stored in our cellars (13°Celsius- 55°Fahrenheit) awaiting their labeling and expedition.

Wine & Foods

Aperitif wine or with appetizers (oysters, crayfish, meat-pies, tapa's and composed salads). This wine supports spiced foods with chicken and pork.

Recommended temperature of service: 11° Celsius - 52°Fahrenheit

Tasting Notes

Color: Green-golden, brilliant and clean.

Nose: Flating nose, hints of vanilla, fresh and fruity with lime, apples and exotics.

Mouthfeel: Round and fresh, fruity, crisp and ripe with nice mineral and a good structure at the finish.

Harmony: Fresh, fruity and balanced.

Ageing potential: Vintage + 5 years