## VERGET SAINT-VÉRAN 'TERROIRS DE DAVAYÉ'



100% Chardonnay. Aromas and flavors of white peach and pear. The mouth is full and rich, precise, fresh and voluminous, with salivating minerality. Pure refreshing and refined. Silky texture and citrusy freshness on the long finish. Perfect companion for fish and seafood dishes.

This cuvée is an assemblage of two parcels located on Davayé: Clos and Les Pommard. This is a selection of first juices from these plots. The maturation of the grapes is monitored regularly and harvest dates are determined based on rigorous analysis. Picking is done manually, usually by teams of workers. The grapes are loaded in boxes to preserve their optimum condition and brought to the Verget cellars and sorted as required.

Fermentations took place totally in barrels with 20% new oak. The fermentations take place until mid-December. Some batonnages are made at the beginning of breeding, then stopped in order to preserve the beautiful freshness of these wines.

The philosophy of the house can be summarized in one simple phrase: "The best wine is made using the best grapes." Thus, it is the best vineyards and best terroirs that are sought to produce wines of quality. The purpose of Verget is to reveal the character of their names by revealing their land. The views of winemaker Jean-Marie Guffens have been described as being perhaps more forcefully expressed than diplomatically shared, and he is recognized as someone who has initiated important discussions in the region of Burgundy. He is also regarded as someone who has always been ready to put his words into actions. The result is some of the most inspirational wine to come out of Burgundy in recent years.

AN EASTERLY WINE SELECTION . BELFAST. ME

## Tasting Note:

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## Shelf Talker:

