

MARCEL COUTURIER SAINT-VERAN 'LA COUR DES BOIS'



100% Chardonnay from 70-year-old vines. Incredible delicacy with aromatic purity and complexity. Blossoms, orchard fruit, butter, honey, lemon, herbs and minerality. Airy, fresh and crisp. Lively and well balanced with impressive structure. Organic/Biodynamic.

From 70-year-old vines at the southern end of the appellation near the village of Chânes, in Saint-Véran, Bourgogne, France. This site is on the remnants of an ancient riverbed. La Cour des Bois is a small plateau with ancient alluvial soils of shallow clay, limestone, sandstone and pebbles. Whole bunches are hand-harvested and pressed, followed by settling in a stainless tank to naturally precipitate solids. Spontaneous, native yeast fermentation in the cold cellar in Loché. Some of the gross lees are retained, resulting in a small amount of skin contact during both fermentation and élevage. Natural winemaking, employing the lowest intervention imaginable; the wine is put into barrel and left there until right before the following harvest, following the rhythm of the seasons. Racked into a stainless-steel tank to settle before bottling unfiltered, with only a light paper filtration.

Marcel Couturier comes from a long line of vigneron in the southern Mâconnais, where he is just one of four producers estate bottling in Mâcon-Loché. Working his family's old chardonnay vines, he began estate-bottling in 2005 and has quickly made a name for himself throughout France. Marcel likes to take his time, working intuitively, with respect for each terroir and resulting wine. Descending from many generations of farmers in the Mâconnais, Marcel stands out as a traditionalist with his old vines and high standards. In total, he farms 27 acres of chardonnay vineyards in multiple appellations. Most of his vines are quite old, with many parcels exceeding 70 years of age and his "young" vines averaging 30 years in age. His farming is meticulous, employing only certified-organic and biodynamic methods. Being a traditional farmer, Marcel lets his chickens, geese, and guinea fowl roam the vineyards for natural pest control and to add valuable nitrogen to the poor Burgundian soils. In the cellar, he is notable for being a complete non-interventionist. Marcel's son Auxence is now working with him in both the vineyards and in the winery. Auxence is also passionate about low-intervention, organic wines and his energy will be a part of the winery's evolution over the next decade. With the addition of Auxence, the winery has grown to a staff of two, ensuring the same exacting quality standards are upheld for years to come.

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Tasting Note:

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100% Old-Vine Chardonnay. Incredible delicacy, aromatic purity & complexity; blossoms, orchard fruit, butter, honey, lemon, herbs & minerality; airy, fresh & crisp; lively & balanced with impressive structure. Organic/Biodynamic.

Shelf Talker:

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