



JEAN-CLAUDE BOISSET

Saint-Véran « La Côte Rôtie » 2014

Grape variety

100 % Chardonnay

Origin

Created in 1971, the Saint-Véran AOC covers 600 ha spread over six villages and surrounds Pouilly-Fuissé AOC. The "côte rotie" (roasted slope) is located in Davayé village, at the foot of Vergisson Rock. This climate owes its name to the fact that the vines are planted on a south-facing slope with excellent exposure. This particular topography protects the vines from North and West winds. The soil is made of limestone screes.

Vintage

After three very small vintages what Burgundy urgently needs in 2014 is quantity. Our prayers may have been answered: the 2014 vintage is very promising with good yields! After another year of surprising weather, September lived up to its reputation and played its part to the full in terms of ripening the grapes. In the springtime, the 2014 vintage looked like being an early one and the vines profited from the hot and dry weather, which indicated an abundant harvest and healthy vines. In summer, the sun appeared to have gone on vacation elsewhere, and the advance gained at the start of the cycle was soon lost. However, despite the wet and chilly weather, maturation began to gather pace at the end of August. The Burgundy winegrowing region, like France's other winegrowing regions, experienced a few pockets of sour rot. The plots of Pinot Noir were subjected to strict sorting, both in the vines and in the winery. This occasional phenomenon was localized in an otherwise very healthy year. The harvest began in mid-September in the sunshine. The grapes brought into the wineries were ripe, healthy and aromatic. 2014 will be an excellent year for white wines in the Burgundy region. Their clear-cut, precise structure promises good keeping potential. Red wines offer intense colors, a fruity nose, and concentration in the mouth, with smooth, pleasant tannins, and lovely notes of fresh fruit. They are wonderfully sophisticated, hinting at all the qualities of great red Burgundy wines.

Vinification and maturing

Harvest date: 10 September 2014.

At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts.

In the cellar: aged for 19 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in March 2016.

Tasting notes

Colour: pale gold

Nose: mineral notes, aromas of pear and citrus, smoky nuances

Palate: great freshness, an intense and round wine!

Aging potential : 4 to 8 years