

# CLOS DE CHEVIGNE

## Saint-Véran "Les Morats"

### History

The Clos de Chevigne located in the commune of Prissé is a 25 hectare vineyard offering a range of Mâconnais wines.

### Grape variety

Chardonnay

### Origin

The Saint-Véran appellation is located in the south of the Mâconnais, at the crossroads of three gastronomic regions: Burgundy, Beaujolais and Bresse. This young PDO was created in 1971.

The Clos de Chevigne was founded in 1990, nestled at the foot of the Roche de Solutré, in the south of Burgundy in the commune of Prissé.

### Vinification

Traditional winemaking: Direct pressing upon reception of the grapes in a pneumatic press, settling, cold stabulation for 48 hours. Fermentation in vats, at a low temperature of 16/20° to preserve the aromas.

Aged in barrels for 8 months.

### Soil

Stony scree and clay-limestone soils of the Jurassic period.



#### Colour

Intense and brilliant color with golden reflections.



#### Nose

The nose allows to appreciate subtle aromas of ripe fruits, as well as fruits with yellow flesh.



#### Palate

The mouth is ample and generous with a light woody taste.

### Recommandations

It goes well with noble shellfish (gambas, lobsters, lobsters,...) but also with cooked foie gras and white meats in cream sauce (veal, poultry). Sushi is a perfect match for its minerality. Ideal with goat cheese.

#### Serving

10-12°C

#### Cellar potential

To drink within 2 years



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