



DOMAINE DES VALANGES

SAINT VERAN « HORS CLASSE »



PRESENTATION

Michel and Jocelyne created the Domaine des Valanges in 1980. At the time, it was exclusively located on the village of Davayé, over 2,5 hectares.

For 27 years, Michel and Jocelyne Paquet worked relentlessly to build this property from scratch. They constructed a wine storehouse for the vinification, the storage, the packaging, together with a barrel's cellar.

Little by little, Michel and Jocelyne purchased several plots on soils carefully picked to farm. Today, they take care of a 8-hectare vineyard of Saint Veran. They always have been passionate by this land, loyal to this terroir and these particular wines that are given birth on this chalky ground.

This vintage results from the blend of sixty-year-old vines (planted in 1944), ideally located between two places under the denomination Saint-Veran in Davayé. They are known as « Les Crêches » and « Les Terres-Noires ». These two plots are remarkable thanks to their exposures and the complexity of their soils.

TECHNICAL INFORMATION

GRAPE VARIETY : 100% Chardonnay

SOIL : The vineyard spreads over a 90-are surface area, on an hill South-East-facing with a 250-meters of height. It is well sheltered from the north wind, which provides a perfect climate. The soil gives a great complexity to this Chardonnay since it is made of clay and fossil limestone. The old vines "Terres Noires" embody 40 ares in a 250-meters of height South-East-facing hill.

WINE-MAKING : This wine's bottling is done in August, after a 9-month aging on fine lees for half of it in oak barrels and the other half in vats. This vintage can be left to age for at least 5 years. The annual production is of about 7000 bottles, for an output of 50hl/ha. The renewal of barrels is done every five year.