



Terroirs de BOURGOGNE

SAINT-VERAN
En Crêches 2016

Rijckaert
Vignerons - Vinificateur

The vineyard of Mâconnais

Macon vineyards cover + / - 6 000 ha distributed along a north-south axis, which extends from Cruzille, Chardonnay at the North and Chaintre, Saint-Vérand at the South. The most representative wines are white wines. There are 5 "crus" in the mâconnais : Pouilly-Fuissé, Saint-Véran, Viré-Clessé, Pouilly-Loché and Pouilly-Vinzelles, and the following appellations : Mâcon+name of town of production, Mâcon-villages and Mâcon. La vast majority of land is dominated by clay (alluvial deposit) and a rock that can be + / - important. The quantity of limestone is importante, sometime chemically active. Vineyards are still at an altitude of about 250 m to 300m. The exposures can be highly variable.

APPELLATION	SAINT-VERAN, the Southwest Cru of the Mâconnais region, at the South of Burgundy. An astounding appellation for round and expressive Chardonnay.
Cuvée	"En crêches" is a single vineyard located in the hilly slopes of the Roche de Vergisson, at the North of the appellation. Surely one of the most known area of the Saint-Véran.
Soil	Fallen rocks of limestones and red clay in the subsoil. Outstanding terroir for the Chardonnay.
Exposure	East to South-East. The location is quite warm but thanks to their long roots, the vines succeed to keep a certain freshness.
Age of the vines	50 y.o. as an average
Grape variety	100 % Chardonnay
Vineyard management	Density per hectare : 7000 vines. Local pruning shape : "arcure mâconnaise" (= arch). Sustainable management of the vineyard, using copper and sulfur for diseases control (only against of downy mildew and powdery mildew,). No anti-rot treatment. The soil is plowed in the rows and under the vines, to avoid the use of chemical weed killers and to air the soil.
Yield	Because of the age of the vines and the harshness of the soil, the yield is moderate : about 43 hl/ha in 2016.
Harvest	The harvest is made to the optimum of maturity of the grapes (not too green of course, but neither overripe...we do not want to loose the finesse of these Chardonnay). Manual harvest exclusively, with an attentive sorting of the grapes in the vineyard.
Vinification	Long and careful pressing, using a pneumatical press. Alcoholic fermentation and malolactic fermentation (completely done) are spontaneous (natural floras) and made into neutral French oak barrels (7-8 y.o. as an average). 15% of new French oak. Duration of aging : about 15 months, with no stir and no rack, in order to preserve the purity of the structure of this wine.
Bottling	No fining. Bottling at the cellar by ourselves.

ABOUT THE VINTAGE 2016 : *The vintage 2016 is expressive and balanced, thanks to a favourable period of maturity, with a good alternating of rains and sunny periods. The natural fermentations was done on a regular basis, very progressively, giving structure and complexity to the wines.*