

Domaine Cheveau



Domaine Cheveau is one of the most compelling and exciting producers in the Mâconnais: old vines in prime vineyard sites, sustainable viticulture, low yields, hand harvesting, spontaneous fermentations, and extended élevages help set it apart from the ocean of Mâcon blanc coming from the region's fertile plains. Established by André Cheveau in 1950, the 20.5-ha Domaine has now passed to his grandsons, Nicolas and Julien. Though located in Solutré-Pouilly between the looming Roches de Solutré and Vergisson, Domaine Cheveau owns vines in both the Mâconnais and the Beaujolais, producing Beaujolais-Villages, Saint Amour, Mâcon Chaintré, Mâcon Davayé, Mâcon Fuissé, Mâcon Solutré, Saint Véran, and Pouilly-Fuissé.

Cheveau's wines speak compellingly and clearly of their origin, and are perfect companions at table in their youth but also reward years of cellaring. Decades-old bottles of Cheveau's Pouilly-Fuissé have left us breathless, with their balance of ripe fruit, chalky dry extract, and cutting acidity. Nicolas, his wife Aurélie, and Julien carry on that legacy today, with some of the clearest, most profound examples of Pouilly-Fuissé in existence.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Copper sulfate, along with exceedingly rare synthetic treatments when strictly necessary
- **Ploughing:** Annual ploughing and working of the soil to maintain vineyard health since 1999
- **Soils:** Mâconnais vineyards are on limestone-clay from the upper Jurassic period; Beaujolais vineyards are on decomposed granite, schist, and sand
- **Vines:** Gamay vines are trained in Gobelet and range from 50 to nearly 100 years old. Chardonnay vines are trained in Guyot and average 40 years old
- **Yields:** Controlled with winter pruning and debudding, usually 35-40 hl/ha
- **Harvest:** Exclusively manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment spontaneously in foudres, stainless-steel, 600-l demi-muids, or 228-l barrels. Red wines are destemmed, see a 1-2 day cold soak, and ferment spontaneously in stainless-steel tanks or foudres for c. 15 days.
- **Extraction:** Red wines see pumpovers during fermentation.
- **Chaptalization and Acidification:** Chaptalization if necessary
- **Pressing:** Pneumatic, whole-cluster direct pressing for whites, pneumatic pressing for reds
- **Malolactic Fermentation:** Spontaneous, in tank or barrel following alcoholic fermentation

Aging:

- **Élevage:** Wines age in stainless-steel tanks, foudres, demi-muids, or 228-l barrels for 11-24 months
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during élevage, with at most 25 mg/l free, 60 mg/l total