

Domaine Cheveau



Mâcon-Solotr -Pouilly Sur Le Mont



At a Glance:

- **Appellation:** AOC Mâcon-Solotr -Pouilly
- **Enc pagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the north-facing Grandes Bruy res lieu-dit near the commune of Fuiss 
- **Soil Types and Compositions:** Poor, shallow soils on hard Bathonian limestone from the middle-Jurassic period, locally known as Calcaires   Chailles
- **Vine Age, Training, and Density:** Trained in Guyot and 40 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral, 228-l oak barrels (1/3) and stainless-steel tanks (2/3)
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank and barrel following alcoholic fermentation
- ** levage:** 12 months in neutral, 228-l oak barrels (1/3) and stainless-steel tanks (2/3)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during  levage, with at most 25 mg/l free, 60 mg/l total

In The Glass:

The last in the trio of single-vineyard village-designated Mâcon wines offered by the Domaine Cheveau, this cuv e is the most elegant and complex of the three. A vibrant, precise wine with excellent minerality and length, it is excellent both in its youth and after a few years of bottle age.