

Domaine Cheveau



Saint Amour Villa Violettes



At a Glance:

- **Appellation:** AOC Saint Amour
- **Encépagement:** Gamay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 4 parcels near the village of Saint Amour
- **Soil Types and Compositions:** Decomposed granite sands
- **Vine Age, Training, and Density:** Trained in Gobelet and 40 and 80 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 11 months in 600-l demi-muids and stainless-steel tanks
- **Press Wine:** Blended after pressing
- **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

In The Glass:

The Villa Violette is named in reference to the family's old home-
stead in the hamlet of "La Ville," to which the family has been
linked since 1685. Deep in color and structure, the wine presents
explosive fresh fruit and firm tannins, without losing freshness
and digestibilité in its balance.