



SAINT-VÉРАН

"Roche Mer"

Our wine domaine is certified for Organic Agriculture FR BIO 1).

// VINEYARD OF ORIGIN //

- > France - Burgundy – Mâcon region
- > Village of Prissé
- > 2 lieux-dit: "Les Châtaigniers" on the reverse slope of the Roche de Vergisson, and "La Rapie".
- > The "Roche Mer" wine comes from the foot of the limestone cliffs of Vergisson. Its name is a nod to the marine geological origin of the soils (crinoidal limestone).
- > Clay-limestone soil
- > Exposure: East
- > Altitude: 330 metres and 200 metres
- > Slope gradient: 25% and 5%

// VITICULTURE //

- > Vine density: 8500 vines /hectare
- > Grape variety: Chardonnay
- > Pruning method: Guyot Poussard, arch-trained
- > Years planted: 1954 - 1983
- > Soil is ploughed. Natural plant cover
- > Natural manure
- > Controlled yields

// VINIFICATION //

- > Entire crop harvested by hand, at full maturity
- > Direct pressing in whole clusters
- > Cold settling
- > Alcoholic and malolactic fermentations in temperature-controlled vat
- > Ageing on the fine lees for 10 months
- > Light filtration before bottling according to the lunar cycle

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.