DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Sainte Barbe / Domaine des Chazelles

Crémant de Bourgogne Brut cuvée « Perle de Roche »

Bulles - Crémant de Bourgogne

Domaine Sainte Barbe / Domaine des Chazelles

History

A family domaine built with courage. Thefather was for long considered a pioneer as he wanted Viré to be classified as a cru. Jean-Marie, the son, learned his father's wisdom and love for the great work. He developed the domaine Sainte Barbe, working organic, and moved domaine des Chazelles (his father's) to Organic when he took over the domaine.

Vines & Wines

Vineyards size
12 hectares

Farming
Certified organic since the 2006 vintage

The top value of the domaine
Old vines worked one by one to adapt to the parcel and needs. Only little clones, so you get the real taste of Chardonnay.
The cuvée "Chazelles" is and association of parcels but all with old vineyards located 100% in Viré.

A few woods
Un vin naturel, qui exprime les terroirs mais aussi un crémant sans souffre qui se présente superbement même après quelques jours d'ouverture.
Natural wines which really show the expression of the Terroir. A very nice Crémant also that remains 24 to 36 months on lattes.

The wines
Viré Clessé is a cru from Maconnais located on 2 villages : Viré and Clessé; but here all the parcels are located in Viré.

Harvest at ful maturity, immediate press, light racking, vinification in small cask parcel per parcel. Then alcoholic is done with only native yeasts. Malolactic are done during winter and spring, following the timing of the season. The wines stay on lies until bottling in July/August.
The minerality of the wine allows it to be served with white fishes and white meats, and its power allows it to be tasted with goat cheese, cow cheese and even some blue cheese.