



VERA CRUZ 2022

● Navigator

GRAPE VARIETY

100% melon de Bourgogne

PLOT PROFILE

Village of Vallet. Vines planted in 1974.
Bedrock of micaschist and gneiss with two micas. Plot officially registered under the name Vera Cruz. According a history, a sailor stranded in our lands gave the name of Vera Cruz to this place.

VINEYARD CARE THROUGH THE SEASONS

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary.

Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats + amphorae (Italian terracotta), without racking until bottling during summer time 2023.

TASTING

Serve at 12°C. Tartare of mackerel and sea bream, snacked langoustines, pan-seared scallops with citrus fruits.

PRESS

On quartz, mica schist and gneiss, **Vera Cruz** finds a nice balance between citrus notes and moderate richness, carried by beautiful bitters. **Guide RVF 2023 par Alexis Goujard**

Burgundy melon, a grape variety from the Muscadet appellation, does not easily reveal its fruity side. However, when the summer weather is generous and the vines are cared for by talented winegrowers such as the Luneau-Papins, the melon can also surprise with its aromatic intensity. The Vera Cruz 2020 cuvée is reminiscent of certain Chablis wines, offering a happy marriage of lightness and volume, with flavors of fresh pear and butter, on a background of seashells and saline notes, reminding us that the ocean is not far away. Of all Known appellations of France, Muscadet is undoubtedly the most marked by the Atlantic influence. A perfect match for crab and northern prawns. **Le goût de l'océan by le Journal de Montréal. Avril 2023**

PACKAGING

750 ML & 1 500 ML bottle
6 or 12 bottle cases

CERTIFICATION

ECOCERT organic agriculture certification
DEMETER & BIODYVIN biodynamic labélisation

