

DOMAINE THOMAS, Domaine de la Feuillarde

One of the finest estates in St-Veran today is Domaine Thomas, which was created in 1934 and now extends over 12 hectares on southwest-facing slopes. The Thomas family has been estate-bottling the majority of their production since 1987, specializing in St-Veran.

Lucien Thomas, owner and winemaker, produces his St-Veran from old-vines planted around a remarkable, single-block, south south-west facing amphitheater vineyard. This privileged, very sunny location allows his grapes to attain excellent ripeness and concentrated flavors. The vineyards are ploughed, the vines severely pruned, and yields carefully monitored by cluster-thinning. Thomas seeks the fullest expression of fruit and terroir, and uses mostly stainless steel cuves in his winery. His wines have been regularly acclaimed by the critics for their focus,

COUNTRY	FRANCE
REGION	BURGUNDY
APPELLATION(S)	SAINT-VERAN
PRODUCER	DOMAINE THOMAS
FOUNDED	1934
ANNUAL PRODUCTION	3,200 Cases
FARMING	LA LUTTE RAISONNEE
WEBSITE	http://www.bourgogne- vigne-verre.com/en/9- domain-feuillarde

purity and intensity. As early as 2004, The Wine Spectator did a full page feature profile on Lucien Thomas, applauding his exceptional technique and the richness and purity of his wines.

The **St-Veran**, made from 40-50 year old vines, bursts with ripe pear and citrus flavors and a long, minerally finish. Focus, clarity and intensity of fruit are the hallmark of Thomas' wines. This exciting St-Veran is a great match for lobster and scallops, Thai dishes, sushi and grilled chicken.

Thomas' **St-Veran Vieilles Vignes** is made from a block of vines that are 70 years old, situated in a superbly located, southwest facing amphitheater-contoured vineyard. Thomas vinities these grapes separately because they are always riper and more concentrated. If St-Veran had a Premier Cru designation, this wine would surely have it. It is bursting with lush, ripe pear, citrus flavors and a long, minerally finish.

Beginning with the 2001 vintage, Lucien Thomas has created the **Cuvee Prestige Futs de Chene**. It is a blend of fruit from the **Vielles Vignes Cuvee**that is fermented and aged in oak casks with regular battonage (stirring of the lees). This lot is assembled after 11 months, with tank-vinifed wine and extended lees aging. The proportion is one-third barrel-aged, two-thirds tank-aged. Thomas' goal is to produce a wine that is at once lusciously rich and vibrantly fresh and fruity.





