

DEUX ROCHES

BOURGOGNE "TRADITION"



TERROIR

This wine is a blend of several plots, selected, representative of AOP Bourgogne in Mâconnais. The vines located in particular at Pierreclos, Chevagny-les-Chevrières, Charnay-lès-Mâcon, are mainly exposed to the West on limestone, clayey-silty soils.

These are late sectors, giving birth to wines with a generous style, based on an aromatic combination of ripe fruit and rocky minerality.

100% CHARDONNAY

PAIRING

When and with whom?

For family and events with friends (or to offer if you have to thank your tax inspector, without ostentation).

A table!

We appreciate it as an aperitif with gougères or parsley ham for a 100% Burgundy version, with cream dishes, goat cheese ...

What are we listening to?

Dean Martin "Gentle on my mind",
Glenn Miller "Jazz in the mood".

VINIFICATION

After harvest, the grapes are loaded by gravity into pneumatic presses. The presses are slow and long in order to delicately extract the juices and thus preserve the aromatic finesse. Then the musts are cooled and decanted. The vinification takes place in stainless steel vats at controlled temperature or in wood (20%, including less than 10% new barrels). Depending on the vintage, malolactic fermentation is desired or not. The aging takes place on fine lees until spring.

From picking to bottling, we limit the use of inputs such as SO2 as much as possible.

TASTING NOTES

This wine represents the roots of its Mâconnaise lands. Dressed in a blond suit, the wine exhales toasted cereals and white peach wrapped in a creamy texture. On the palate, it is juicy, chewy and savoury with a good length for an intense pleasure