



DEUX ROCHES

MÂCON VILLAGES "TRADITION"

TERROIR

This cuvée is a blend of several plots selected for their soil qualities (limestone, draining) and exposure (early south-east facing sectors). This allows us to develop wines with a straightforward, fruity, lively and fresh style in the pure spirit of Mâconnais wines.

100% CHARDONNAY

PAIRING

When and with whom?

Childhood friends, your policeman neighbor or your family.

A table !

During the aperitif with a slice of fresh goat cheese, a fish terrine, dishes with citrus notes, a fish fillet in butter or grilled, a hamburger with pané chicken and Parmesan.

What are we listening to?

Les copains d'abord, of Georges Brassens,
Whistle on Joe Dassin Hill,
Voilà l'été, Les Négresses Vertes.

Serve lightly chilled (10-13 °C).

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 tanks at controlled temperature. 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

All the spirit of a Chardonnay du Mâconnais transpires in this glass: floral generosity of the trails, gourmet flavor of yellow fruits (peach and apricot). It offers the joy of simple and intense pleasures.