



DEUX ROCHES

POUILLY-FUISSE "VIEILLES VIGNES"

TERROIR

This wine is a blend of parcels on the estate and selected grapes grown by long-standing partner winegrowers (friends and family).

The vines are mainly planted on limestone clay hillsides near the Rocks of Solutré and Vergisson, and also at Chaintré and Fuissé. This selection enables us to produce a delicate, mineral wine, with bright, refined aromas and a rich, solid structure.

PAIRING

When and who?

Relaxed family Sunday lunches that linger into the afternoon, or when you get together with a few friends.

It's time to eat!

With sweetbread vol-au-vents,
a fillet of bass or arctic char.

What shall we listen to?

Dire Straits, Sultans of Swing,
Edith Piaf, la Foule,

Massive Attack, Unfinished Symphony,
Nouvelle Vague, In A Manner Of Speaking.

Serve lightly chilled (10-13 °C).

100% CHARDONNAY

VINIFICATION

After harvesting, the grapes are gravity fed into the pneumatic presses. Pressing is long and slow to ensure that the juice is delicately extracted and to preserve its aromatic finesse. The must obtained is cooled and decanted. Fermentation takes place in exclusively in barrel (20% in demi-muids of 600 litres, less than 10% new wood). Malolactic fermentation is carried out, or not, depending on the vintage. The wine is then aged on fine lees until the spring. From the moment of harvesting right up to bottling we restrict the use of inputs such as SO2 to a maximum.

TASTING NOTES

Its luminous hue glimmers with silver-grey reflections, whilst honeysuckle blossom explodes in the glass. Its smooth texture accentuates the ripe apricot notes of this delectable and perfectly balanced wine that is an ideal introduction to the appellation and already cult in many different countries all over the world.