

DEUX ROCHES

SAINT-VERAN "VIEILLES VIGNES"



TERROIR

This wine offers a selection of our oldest vines, planted in the sixties. They have different orientations, but all have in common their limestone clay soils:

Carette, Chailloux, Personnets, Lamure, "Chatenay du père Pot".

This selection enables us to craft a powerful and concentrated wine whose style becomes more finely defined with each vintage.

PAIRING

When and who ?

A great wine for sharing over a meal, and an ideal choice to have the pleasure of introducing an enjoyable wine to friends, whether they be neophytes or experts.

It's time to eat !

Equally good with creamy dishes such as veal blanquette, seafood casserole, seafood gratin or pigeon in sauce, or crab lasagnes.

What shall we listen to?

Bruce Springsteen, Born to Run.

Serve lightly chilled (10-13 °C).

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 exclusively in barrel (less than 10% new). 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.

100% CHARDONNAY

TASTING NOTES

A very complex, vivacious and well-structured wine with the oaky notes that result from a meticulously integrated ageing. Powerful, structured and elegant in the mouth, with superb fruit characters and mineral notes that intensify on the finish.