

# DEUX ROCHES

## MÂCON LA ROCHE VINEUSE "SUR LE FIL"

### TERROIR

The Mâcon-la-Roche-Vineuse appellation is flanked to the west by the stream known as "Le Fil", which forms the border with the Saint Véran appellation, and the Gros Mont to the east. Within this zone our vineyards are to be found at Hurigny and Chevagny-les-Chevrières which have two quite distinct geological profiles. The first is a vineyard of old vines on a wide east-facing plateau with dominantly limestone soils, and the second is a superb valley in the form of an amphitheatre with a higher amount of clay planted with young vines.

### PAIRING

#### Who and when?

With friends who love good things or for a romantic evening for two...

#### What shall we eat?

Fish quenelles, blanquette of veal, Bresse chicken in cream sauce...

#### What shall we listen to?

La vie en rose, Edith Piaf.  
Bewitched, Bothered and Bewildered, Ella Fitzgerald.

*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 in temperature controlled stainless-steel vats and 30% 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 SO<sub>2</sub> to a maximum.

### TASTING NOTES

With a magnificent deep, intensely gold colour, it offers the heady perfume of vine flowers balanced with the freshness of white pepper. On the palate the opulent, fatty and chewy structure enhances the floral and fruity expression of this brilliant and noble chardonnay.

**100% CHARDONNAY**

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