

DEUX ROCHES

SAINT-VERAN "RIVES DE LONGSAULT"



TERROIR

The Longsault is a small stream that crosses the Domaine. Saint-Véran "Rives de Longsault" is the reflection of the terroir of our village of Davayé, which benefits from its relief of hillsides with clay-limestone soils and its relatively hot climate.

This cuvée is a blend of several plots with clay-limestone soils: Maillettes, Roncesvalles, Péguins, Personnets and Jonchet.

100% CHARDONNAY

PAIRING

When and with whom?

Gourmet friends for a reunion around a table, a housewarming ...

A table !

A Bresse chicken with morels and cream, a rabbit with mustard, a Saint-Marcellin, a meunière trout, snails, smoked fish.

What are we listening to?

Yves Montand on a bicycle,
Boney M Rivers of Babylon.

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 (30%, 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

Under a luminous juice resonate the scents of fruit jam (apricot, peach, nectarine, plum). Its broad and muscular start on the palate delivers generous and fleshy fruit before stretching into a lingering, thin, sharp and refreshingly finish.

Open it now and enjoy it for a long time.