

DEUX ROCHES

SAINT-VERAN "LES TERRES NOIRES"



TERROIR

The "Les Terres Noires" climat is situated at Davayé, in the continuation of the Rock of Vergisson.

Its name comes from the colour of the soil, which is dark and rich in humus over a chalky subsoil. Its fully south-facing orientation and gentle, well-ventilated slope mean that the vines benefit from excellent sunshine exposure, and it is effectively often the first parcel to be harvested. It is one of the oldest vineyards officially recognised at Davayé and in the Saint-Veran appellation and our estate.

100% CHARDONNAY

TASTING NOTES

A deep gold nectar rimmed with green entwined in a crown of fragrant honeysuckle of extraordinary aromatic finesse. Full and rich in the mouth, with superb ripeness and minerality, it offers all the succulent vivacity of green summer pears. Pure pleasure.

VINIFICATION

The grapes are hand-picked and 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 directly into barrels. Fermentation takes place in stainless-steel vats and 20% 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 beginning of summer. From the moment of harvesting right up to bottling we restrict the use of inputs such as SO₂ to a maximum.

PAIRING

Makes a great aperitif with goat's cheese, or is perfect with white fish, bream, trout, seafood and shellfish such as scallops. A pairing with white meats or chicken in cream sauce is also to be recommended.

Serve lightly chilled (10-13 °C).