



# DEUX ROCHES

## SAINT-VERAN "TRADITION"

### TERROIR

This wine is a selection of plots located in the heart of the Saint-Véran appellation, around Davayé, near Roches de Solutré and Vergisson. These chalky terroirs dating from the Jurassic are perfect for promoting the expression of Chardonnay.

A rich and ripe Saint-Véran, full of liveliness. Its great character and its beautiful typicity are unanimous.

This is the first wine produced at Deux Roches in 1983.

### PAIRING

#### When and with whom?

To share with your colleagues, it is a discreet star that unites: the reception of a childhood friend, an awards ceremony ... The ceremony of Caesars? To serve urgently to all those who think they do not like white wine.

#### A table!

From the aperitif with gougères or a butter brioche, crapiaux, a seafood platter, Burgundy snails, parsley ham, Mâconnais goat cheeses, Jura trout, sweetbreads, tagine of chicken with lemons, a veal blanquette ... if it's good! Lasagna with grilled vegetables and spices.

#### What are we listening to?

Elvis Presley Blue Suede Shoes,  
Jean-Jacques Goldman When the music is good, Lina  
Margy Ah the little white wine, Cancan music.

*Serve lightly chilled (10-13 °C).*

### 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 tanks at controlled temperature. 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.

### 100% CHARDONNAY

### TASTING NOTES

Dressed in liquid gold, this cuvée gives off a floral scent reminiscent of honeysuckle and acacia flowers. Once in the mouth, the juice reveals itself to be both firm and fat, the attack is round, delicately structured and mineral. The lingering finish is carried by gentle citrusy bitters.