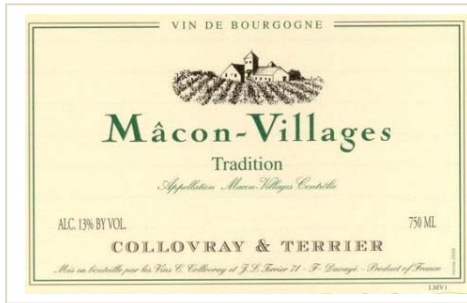


COLLOVRAÏ&TERRIER MÂCON-VILLAGES “TRADITION”



TERROIR

Our vines are situated in the limit of the Saint Véran Appellation (especially on the village of Davayé and Charnay) in the clay and limestone soils of Charnay, Davayé and Pierreclos. The Macon Villages vines allow us to obtain aromatic white wines, lively and fresh. Our Chardonnays vines are cultivated in the Mâconnais area close to the Vergisson and Solutré rocks classified “Great Natural Site of France”. This area is the most precocious area in Burgundy.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. Alcoholic fermentation is done in temperature controlled stainless steel vats. After alcoholic and malolactic fermentations we blend the different soils and the aging last until February March.

TASTING NOTES

The nose gives us a rich flavour of white fruits as apricot and peach. The mouth is ample, round, with a good balance and lively.

Elegant, it finish on minerals and slightly acid notes. An attractive Mâcon-Villages, crisp with white fruits notes.

MATCHING WINE AND FOOD

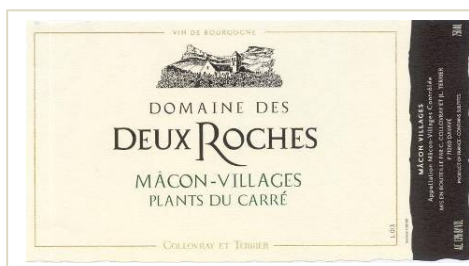
This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES MÂCON-VILLAGES “PLANTS DU CARRÉ”



TERROIR

Located on south of the Mâcon appellation, these parcels have a typicity which looks like Pouilly-Fuissé and Saint-Véran. Their wine is rich with a fine and elegant body.

4 “Lieux dits” of the Domain in this *assemblage*:

- **Verchère:** on the Charnay les Mâcon-Villages. In this type of soil we can observe a lot of flint little stone. The parcel is south exposed. The grapes from the old part are harvested by hand and isolated for this wine.
- **Quinci:** this clayey soil, located on the village of Davayé is quite deep and well drained. This old vine is east exposed.
- **Condemine:** like Quinci this vine is planted on the same type of soil but Condemine is a very old one.
- **Précusin:** Located on the village of Davayé, this vine is planted on a very stony limestone soil north exposed.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. The vinification takes place for a part in french oak barrels (35%) and in stainless steel tank. Fermenting temperatures are controlled between 18-20°C. The malolactic fermentation is achieved and the wine is aged on fine lees between 9 and 12 months depending the vintage.



TASTING NOTES

Nice yellow brilliance tint. Mineral and fruity nose with acacia, vanilla and minerals scents. The mouth is full bodied with a fruity attack and a long and intense after taste.

MATCHING WINE AND FOOD

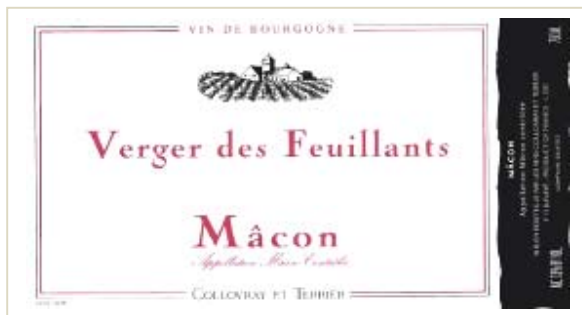
This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



COLLOVRAÏ&TERRIER RED MÂCON “VERGER DES FEUILLANTS”



TERROIR

“Verger des Feuillants” comes from a parcel of old Gamay vines situated in the village of Charnay Lès Mâcon. The parcels are divided into two parts by a small orchard, *verger* in French with peach trees, apple trees and plum trees. Oriented to the southwest with a small incline that is both hot and well-drained, the soil is very favourable to the production of fine and elegant red wine.

GRAPE VARIETY: Gamay 100%

VINIFICATION

The grapes are put into vat by gravity. Preferment maceration at low temperature last for 2-3 days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled within 25°C. 50% of the wine is placed in French oak barrels and the rest is kept in a stainless vat. Aging is conducted until April May.



TASTING NOTES

The age of the vines and the terroir of Charnay allow us to obtain a wine with delicate aromas of small red fruits. The mouth is round, full bodied with a nice intensity of red fruits such as cherry, strawberry and spices. It expresses a nice balance with soft tannin.

MATCHING WINE AND FOOD

The wine will easily match the whole everyday meal and especially charcuterie, red meats, grilled meats or mild cheeses.

PACKAGING:

Traditional burgundy bottle of 0.75l./Natural cork/ Cardboard of 12 bottles



COLLOVRAY&TERRIER SAINT-VERAN “TRADITION”



TERROIR

This wine comes from 26 parcels planted on Davayé and Prissé soils. Situated in the south-western part of the Saint Véran appellation near the cliffs of Solutré and Vergisson, these Jurassic chalk soils are ideal to produce top quality fruits of Chardonnay.

A rich and ripe Saint-Véran wine with character and typical of the terroir with white fruits aromas.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats in order to preserve the freshness of the fruit. After alcoholic and malolactic fermentations we blend the different soils and the aging last until February March.



TASTING NOTES

The nose gives us a rich flavour of white flowers and white fruits such as peach, pear and apricot. The mouth is intense, round, softly structured and lightly perfumed with mineral notes. Elegant, it finishes on minerals and slightly citrus notes

MATCHING WINE AND FOOD

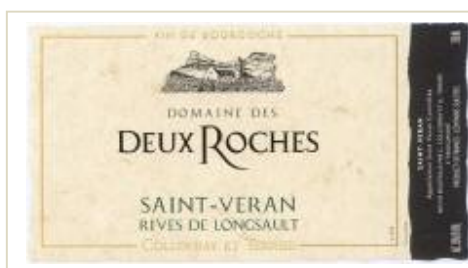
This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES SAINT-VERAN "RIVES DE LONGSAULT"



TERROIR

Rives de Longsault is the reflexion of the Davayé soil characteristics. The village keeps benefit from hilly relief with a dominant of clay and limestone soils. The hot climate with some little clay rocks in the vine enforce the warm effect and allow Davayé's area to be the most precocious village of the Saint Véran Appellation and to obtain regularly a perfect grape ripening. These soils and climatic conditions contribute to the Davayé's reputation as the quality heart of the Saint-Véran Appellation.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats (70%) and barrels (30%) in order to preserve the freshness of the fruit and express the best soil expression. After alcoholic and malolactic fermentations we age our wine on fine lees until April.



TASTING NOTES

The nose is complex and fine, lightly wooded with hints of ripe fruits aromas, citrus, white flowers notes and a mineral touch. The mouth is in harmony with the nose, full bodied with a nice elegance and richness. The finale is delicious with a lot of finesse and a delicate citrus minerality.

MATCHING WINE AND FOOD

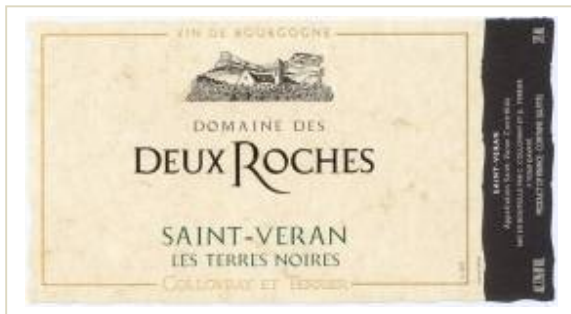
This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish, creamy chicken and lightly spicy food.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES SAINT-VERAN “TERRES NOIRES”



TERROIR

Terres Noires is produced from a single site located on the south side of the Solutre rock. This site is covered by a layer of broken limestone, but underneath is black soil (*terres noires* in French) derived from a high proportion of humus. Half the vines are 60 years old and the site receive maximum sunshine. Terre Noire with Les Gras represents the top soil of the Davayé Village and the Saint-Véran Appellation.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats (70%) and barrels (30%) in order to preserve the freshness of the fruit and express the best soil expression. After alcoholic and malolactic fermentations we age our wine on fine lees until April.



TASTING NOTES

This wine reveals every nuance of its origin. The nose is complex and fine with fruits and flowers hints. It charms the palate with flavours of citrus, floral notes and a wonderful minerality. The mouth, ample, shows a beautiful richness, finely structured and the finale is delicate and refreshing.

MATCHING WINE AND FOOD

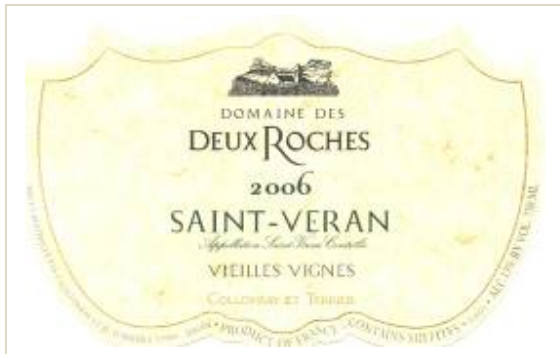
Delicious now, it could match the greatest cuisine especially scallops, fish and shellfishes .

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES SAINT-VERAN “VIELLES VIGNES”



TERROIR

Vieilles Vignes is a selection of our oldest vines which are more than 60 years old. They are planted on different site;

- *Pommards*, *Chataigners* and *Plantés* on late area
- *Chailloux*, *Péguins* and *Pragnes* on precocious area.

These selections allow us to produce an opulent wine with a great concentration and power.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats (50%) and barrels (50%) in order to preserve the freshness of the fruit and express the best soil expression. After alcoholic and malolactic fermentations we age our wine on fine lees until April.



TASTING NOTES

A lot of complexity, vivacity and structure in this wine. The nose is rich, the fruity and woody are well mixed in a beautiful harmony.

The mouth is powerful, structured and fine. Some minerals notes are present at the end of the taste. Pleasant earlier this wine win volume and intensity after 2 years.

MATCHING WINE AND FOOD

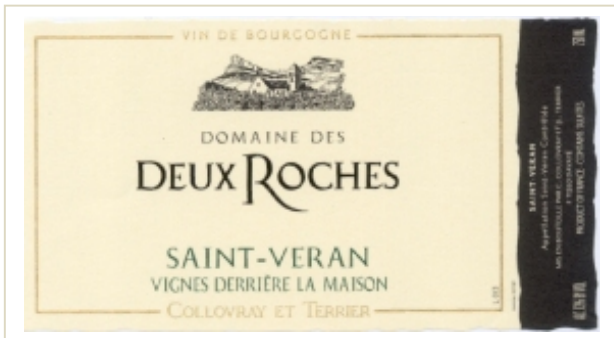
Delicious now, it could match the greatest cuisine especially scallops, fish and shellfishes .

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES SAINT-VERAN “VIGNES DERRIERE LA MAISON”



TERROIR

These 40 years old vines are located behind the houses of the Collovray and Terrier families on the Davayé village. The clay and limestone soil is covered with little white stones and north-east exposed. Since many years, these vines are cultivated without any pesticide and the ground is maintained by regular ploughing.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done entirely in barrels, 1 and 2 years old, in order to preserve the freshness of the fruit and express the best soil expression.

After alcoholic and malolactic fermentations we age our wine on fine lees until April / May.



TASTING NOTES

This wine reveals every nuance of its origin. The nose is mineral and fruity with light vanilla hints. The mouth is full bodied, rich, vividness and well balanced with a fine complexity. In accordance to the nose, it shows nice and delicate aromas. The after taste is long and intense.

MATCHING WINE AND FOOD

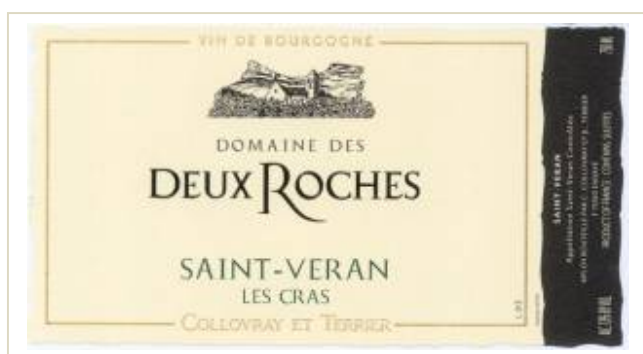
Delicious now, it could match the greatest cuisine especially scallops, fish and shellfishes .

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.



DOMAINE DES DEUX ROCHES SAINT-VERAN "LES CRAS"



TERROIR

“Les Cras” is littered with pure limestone rocks, covering a “soil” which is itself almost entirely stone. All this rock not only gives to the wine a great minerality, it also stores up heat during the day, keeping the vines toasty throughout the night. Les Cras with Terres Noires represents the top soil of the Davayé Village and the Saint-Véran Appellation.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done entirely in barrels (30% new).

After alcoholic and malolactic fermentations we age our wine on fine lees until April / May.

TASTING NOTES

A powerful fine wine with an extremely complex reserve, the nose is also contained and intense at the same time. It gives us a rich flavour of quince and white cooked fruits. The mouth is wonderfully crisp, stony fruit strong and slightly perfumed with woody and mineral notes. “Les Cras” express its best 2/3 years after bottling.

MATCHING WINE AND FOOD

Greatest cuisine based on fish, shellfish ; poultry and white meat.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 6 bottles.

