



## DOMAINE DES DEUX ROCHES SAINT VERAN “RIVES DE LONGSAULT”

- Terroir:** **Rives de Longsault** is the reflexion of the Davayé soil characteristics. The village keep 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 permit the Davaye’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 100%
- Wine process:** The grapes are pressed by a pneumatic press. The must is clarified at low temperature. The wine making process is 30% made in oak barrels (30% news and 1year and 2 years old). The wine has done the malolactic fermentation. For the other part, the wine making takes place in stainless steel tank.
- Ageing :** The ageing is made in barrels on fines lees with a regular stirring until April in order to get powerful aromas and sweet woody flavour. We do the same for the part in tank.
- Tasting notes :** The nose is complex and fine with a lot of ripe fruits aromas, some white flowers notes and a mineral touch. The mouth is in harmony with the nose, elegant and fine and the finale is lightly wooded.
- To served with:** 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 laying bottles.