



**DOMAINE DES DEUX ROCHES SAINT VERAN
“VIEILLES VIGNES” 2004**

- Terroir:** We have selected our oldest chardonnay vines, between 50 years and 80 years old on different soil:
- **Late area:** Pommards nord exposed ; Châtaigniers and Plantés East exposed
 - **Precocious area:** Chailloux, Péguins, Pragnes, south exposed.
- 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 50% 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:** 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.
- To served with:** This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish, creamy chicken and spicy food.
- Packaging:** Traditional burgundy bottle 0.75l.
Natural cork
Cardboard: 12 laying bottles.