



DOMAINE DES DEUX ROCHES SAINT VERAN “LES CRAS”

- Terroir:** The soil is made up with white stones, « Cras » means “Craie” in English chalk. This well exposed soil drives the maturation of the fruits at a very high level. The parcel is situated in the village of Davayé, behind the church.
- Grape variety:** Chardonnay 100%
- Wine process:** The grapes are pressed with a pneumatic press. The must is clarified at low temperature. The wine making process is only made in oak barrels (30% news) .
- 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.
- Tasting notes:** Powerful and extremely complex reserve. The nose is also contained and intense at the same time. The nose gives us a rich flavour of quince and white cooked fruits. The mouth is intense, strong and slightly perfumed with woody and mineral notes. Certainly our very “haut de gamme” Saint-Véran, is better after 3 years.
- To served with:** This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but can be served on a creamy chicken.
- Packaging:** Traditional burgundy bottle 0.75l.
Natural cork
Cardboard: 12 laying bottles.