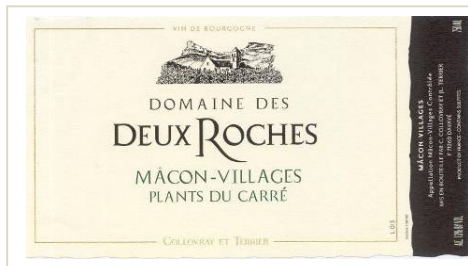


DOMAINE DES DEUX ROCHES MÂCON-VILLAGES “PLANTS DU CARRÉ”



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.

