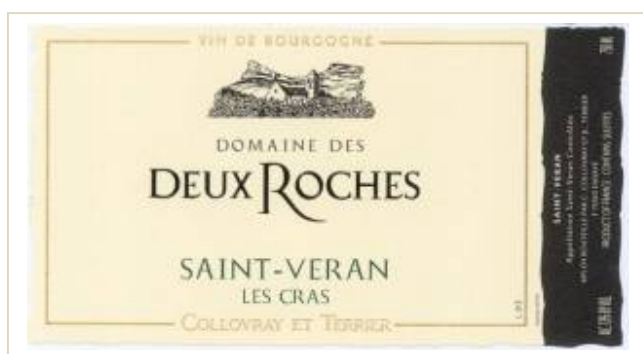


DOMAINE DES DEUX ROCHES SAINT-VERAN “LES CRAS”



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.

