

DOMAINE DES DEUX ROCHES SAINT-VERAN "RIVES DE LONGSAULT"



TERROIR

Rives de Longsault is the reflexion of the Davayé soil characteristics. The village keeps 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 allow Davayé'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

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. A slow alcoholic fermentation is done in temperature controlled stainless steel vats (70%) and barrels (30%) in order to preserve the freshness of the fruit and express the best soil expression. After alcoholic and malolactic fermentations we age our wine on fine lees until April.



TASTING NOTES

The nose is complex and fine, lightly wooded with hints of ripe fruits aromas, citrus, white flowers notes and a mineral touch. The mouth is in harmony with the nose, full bodied with a nice elegance and richness. The finale is delicious with a lot of finesse and a delicate citrus minerality.

MATCHING WINE AND FOOD

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 bottles.

