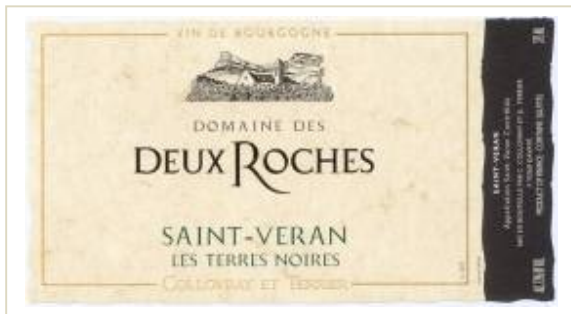


DOMAINE DES DEUX ROCHES SAINT-VERAN “TERRES NOIRES”



TERROIR

Terres Noires is produced from a single site located on the south side of the Solutre rock. This site is covered by a layer of broken limestone, but underneath is black soil (*terres noires* in French) derived from a high proportion of humus. Half the vines are 60 years old and the site receive maximum sunshine. Terre Noire with Les Gras 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 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

This wine reveals every nuance of its origin. The nose is complex and fine with fruits and flowers hints. It charms the palate with flavours of citrus, floral notes and a wonderful minerality. The mouth, ample, shows a beautiful richness, finely structured and the finale is delicate and refreshing.

MATCHING WINE AND FOOD

Delicious now, it could match the greatest cuisine especially scallops, fish and shellfishes .

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.

