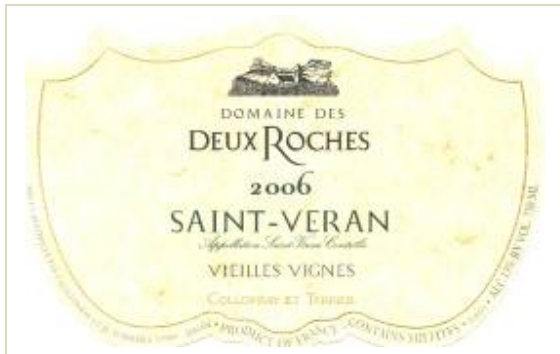


DOMAINE DES DEUX ROCHES SAINT-VERAN “VIELLES VIGNES”



TERROIR

Vieilles Vignes is a selection of our oldest vines which are more than 60 years old. They are planted on different site;

- *Pommards*, *Chataigners* and *Plantés* on late area
- *Chailloux*, *Péguins* and *Pragnes* on precocious area.

These selections allow us to produce an opulent wine with a great concentration and power.

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 (50%) and barrels (50%) 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

A lot of complexity, vivacity and structure in this wine. The nose is rich, the fruity and woody are well mixed in a beautiful harmony.

The mouth is powerful, structured and fine. Some minerals notes are present at the end of the taste. Pleasant earlier this wine win volume and intensity after 2 years.

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.

