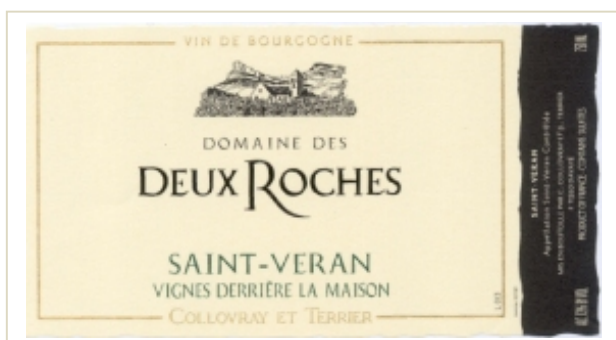


DOMAINE DES DEUX ROCHES SAINT-VERAN “VIGNES DERRIERE LA MAISON”



TERROIR

These 40 years old vines are located behind the houses of the Collovray and Terrier families on the Davayé village. The clay and limestone soil is covered with little white stones and north-east exposed. Since many years, these vines are cultivated without any pesticide and the ground is maintained by regular ploughing.

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, 1 and 2 years old, 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 / May.



TASTING NOTES

This wine reveals every nuance of its origin. The nose is mineral and fruity with light vanilla hints. The mouth is full bodied, rich, vividness and well balanced with a fine complexity. In accordance to the nose, it shows nice and delicate aromas. The after taste is long and intense.

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.

