

DEUX ROCHES

Saint-Véran "Tradition"



- Terroir

Saint-Véran lies between the escarpments of Solutré and Vergisson (from which the Domaine des Deux Roches takes its name), on the southernmost slopes of a of a 250 km long and 5-6 km wide prehistoric limestone ridge that runs through the valleys carved out by the river Soâne.

Its vineyards are among the few in Burgundy with a southerly aspect, which exposes the vines to maximum sunlight and warmth, as well as winds that help to moderate their temperature and stimulate photosynthesis. This allows Chardonnay to develop physiological ripeness quickly, under stress, in a precarious continental climate.

- Varietals

100% Chardonnay

- Vinification

The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures. It then undergoes alcoholic fermentation, malolactic fermentation, and lees aging in vat until the following spring (April/May). Lees stirring takes place throughout the maturation period.

- Tasting notes

Saint-Véran 'Tradition' is a pale gold wine with rich floral aromas complemented by hints of pear, green apple, peach and apricot, all well-integrated on the palate and reinforced by creamy oak notes, and a medium to long floral finish

- Service & food pairing

Serve lightly chilled (10-13°C).

This wine pairs well with fish, seafood, and poultry.

It is equally suited to a number of cheeses: goat's cheese, blue de Bress, Comté, Beaufort, and Gruyeres.

- Packaging & storage

Comes in a traditional Burgundy bottle, with a natural cork, in cartons of 6 or 12 bottles.

Store horizontally and consume within 2-3 years.