



**DOMAINE DES DEUX ROCHES SAINT VERAN
“TERRES NOIRES”**

- Terroir:** This wine come from a 2,80 Ha vine situated in a particular soil ; south exposed, protected from the cold wind and with a white rocky ground. The small part of land which composed of the ground is rich in black humus which gives the name to our wine.
- Grape variety:** Chardonnay 100%
- Wine process:** The grapes are pressed by a pneumatic press. The must is clarified at low temperature. The wine making process is 30% made in oak barrels (30% news and 1year and 2 years old). The wine has done the malolactic fermentation. For the other part, the wine making takes place in stainless steel tank.
- Ageing :** The ageing is made in barrels on fines lees with a regular stirring until April in order to get powerful aromas and sweet woody flavour. We do the same for the part in tank.
- Tasting notes :** The nose is complex, fine and rich with a lot of complexity. In mouth the ripe fruits aromas are dominant and the minerality enforce a slight acidity. The aftertaste is long and pleasant with a lightly woody taste.
- To served with:** 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 laying bottles.