

DOMAINE DES DEUX ROCHES **2016 Bourgogne Tradition Blanc**

Terroir

The vineyards of Burgundy run along a 250 km long and 5-6 km wide prehistoric limestone ridge that runs through the valleys carved out by the river Soâne. This wine made from vines on north-westerly facing slopes is allowed to mature late into the harvest season and develops physiological ripeness slowly, 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 is aged in vat until the following February/March.

Tasting notes

This is a medium gold wine, with an aroma of green apples, citrus, supported by floral and mineral notes, all of which are balanced on the palate with a mineral finish.

Service & food pairing

Serve lightly chilled (10-13°C).

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

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.