

DOMAINE DARIDAN

TRADITION



CHEVERNY ■ WHITE ■ 2020



CHEVERNY AOC - Loire Valley



80% White Sauvignon - 20% Chardonnay

Dry white

13,5% Volume

Ageing potential : 5 years

Harvest in September



Siliceous soils and flinty clay

Surface area : 8,8 hectares



Winemaking : The grapes are pressed. Then the juice is settled and placed in stainless steel tank thermo regulated. The fermentation alcoholic started naturally by indigenous yeasts during 15 days with a temperature control of 14° to 18°C. Aged in thermo regulated vats.



Tasting : Its golden yellow color with green reflections is limpid and bright.

The nose is fresh with notes of citrus fruits such as grapefruit and white flesh fruits.

The mouth is lively, round and well-balanced

A wine with freshness and minerality, elegant and fine.

Food an Wine pairing : Aperitif, fish, oysters and shellfish, exotic food, asparagus in sauce, goat cheese

Temperature : 8 °C



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