



Appellation : Cheverny blanc
Region Loire Valley : vin tranquille
Grapes : 80% sauvignon blanc, 20% chardonnay
Vintage : 2019
Age of the vines : 20 to 45 years old
Terroir : siliceous clay and slightly gravelous
Harvest : Mechanical
Yield : 17 hl/ ha



Vinification :

- The grapes are sorted and Destemmed before press.
- Pneumatic press with low pressure.
- Fermentation occurs in the vats.
- 3 month ageing on the lees to give it some body and more aromas



Tasting notes:

Its “yellow straw’ robe is quite bright. Its nose is fresh and aromatic, and has notes of litchi, citrus fruits and blackcurrent berries. Its mouth is nicely acidic and balance with a round finish.



Food Pairing : Aperitif, smoked salmon, starters, shellfish, goat cheese

Temperature for service : Between 50°F to 54°F

Ageing potential : 2 to 5 years