



**AOC CHEVERNY BLANC « Cuvée Benoit Daridan » 2018**

GAMME CLASSIQUE .....



**CUVÉE :** Benoit Daridan

**REGION :** Val de Loire

**GRAPES :** 80% Sauvignon Blanc  
20% Chardonnay

**VINTAGE:** 2017

**ALCOOL LEVEL:** 13.5%

**SURFACE:** 8.5 Hectares

**YIELD:** 60hL/Hectare

**HARVEST:** Mechanical

**VINIFICATION:** Grapes are crushed in our pneumatic press, the juice is then settled and stored in stainless steel tank. The alcoholic fermentation lasts between 5 and 30 days with a regulated temperature between 14 and 18°C. Malolactic fermentation is naturally done, entirely or partially, according to the vintage.

**TASTING NOTES:** Clear and shiny robe, with green reflects .Exotics fruits on the nose and pineapple notes on the palate with a fairly long finish. Drink within 5 years.

**FOOD PAIRING:** On its own, with river fishes with white butter sauce, shellfish, chicken curry, salmon lasagna, tomatoes tart, fresh goat cheese green asparagus.

**AGEING POTENTIAL :** 5 Years

**TEMPERATURE:** 7°C à 9°C

Mis en bouteille au domaine