



AOC CHEVERNY BLANC « Cuvée Benoit Daridan » 2019

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