



AOC COUR-CHEVERNY VIEILLES VIGNES « CUVÉE BENOIT DARIDAN » 2014

GAMME CLASSIQUE



CUVÉE : Benoit Daridan

RÉGION : Center Loire valley

GRAPE: 100% Romorantin brought by François 1^{er} in the 16th century, 50 years old vines.

VINTAGE: 2014

ALCOHOL LEVEL: 12%

SURFACE: 4 Hectares

HARVEST: Manual

VINIFICATION : The grapes are directly crushed by our pneumatic press. The alcoholic fermentation is made naturally with indigenous yeasts between 5 and 30 days with a vat temperature controlled around 14°C. The malolactic fermentation is naturally fully or partially done, depending on the vintage. A maturation in old oak barrels is made for one up to two months.

TASTING NOTES: Shiny and bright wine with pale yellow robe, a flinty stone first nose and quince. The attack is net, with a subtle hint of white flowers with a fresh sensation as a final. Enjoy within 10 years

FOOD MATCHING: enjoy on its own, with green asparagus, scallops with cream sauce, tartare of raw tuna with sesame seeds, foie gras...

TEMPERATURE OF SERVICE: 8°C à 10°C

MIS EN BOUTEILLE AU DOMAINE

WINEENTHUSIAST

Benoît Daridan 2014 Vieilles Vignes Romorantin
(Cour-Cheverny)

90
POINTS

Produced from the rare Romorantin grape, this wine is honeyed as well as crisp and fragrantly fruity. The 50-year-old vines give extra concentration to this lightly wood-aged wine that is ripe while also light and poised. Drink now, although it would be better to keep it until 2017.