



AOC COUR-CHEVERNY VIEILLES VIGNES « CUVÉE BENOIT DARIDAN » 2018

GAMME CLASSIQUE .....



**CUVÉE :** Benoit Daridan

**RÉGION :** Center Loire valley

**GRAPE:** 100% Romorantin brought by François 1<sup>er</sup> in the 16th century, 50 years old vines.

**VINTAGE:** 2018

**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.