

# DOMAINE DARIDAN

## TRADITION



## RED CHEVERNY 2021



### CHEVERNY AOC - LOIRE VALLEY



### 80% Pinot Noir - 20% Gamay

Red

11% Volume

Ageing potential : 5 years

Harvest in September



Siliceous soils and flinty clay

Surface area : 8 hectares



**Wine making** : the grapes are placed in stainless steel vats thermo regulated to achieve a pre-fermentation maceration cold.

The alcoholic fermentation is natural by "indigenous yeasts" for at least 15 days will then be followed by a malolactic fermentation complete after removal



**Tasting** : Deep red color with reflections garnet red

On the nose, it is dominated by aromas of red fruits His youth will bring a beautiful franchise leaving notes of strawberries and currants

**Food and Wine pairing** : Aperitif, white and red meat grilling, barbecue, cheese, exotic cuisine

**Temperature** : 14 à 16 °C



Vignoble en conversion vers  
**L'AGRICULTURE BIOLOGIQUE**  
Certifié par ECOCERT FR-BIO-01



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