



DOMAINE
DARIDAN



IGP SAUVIGNON BLANC 2019

GAMME LE « D » DE DARIDAN



CUVEE: Le « D » de DARIDAN

REGION: Val de Loire

GRAPES: 100% Sauvignon Blanc

VINTAGE : 2019

ALCOOL LEVE: 12.5%

SURFACE: 0.5 Hectares

HARVEST: Mechanical

VINIFICATION: Grapes are crushed in our pneumatic press, the juice is then settled and stored in stainless steel tank. The alcoholic fermentation is on between 5 and 30 days with a regulated temperature between 14 and 18°C.

TASTING NOTES: Elegant dry fruity white wine, with citrus fruits notes and white flowers. This wine offers a fresh and crispy first mouth, with a great minerality and a nice lingering flavor.

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

TEMPERATURE: 7°C à 9°C

TERROIRS
wine export

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IGP VAL DE LOIRE SAUVIGNON BLANC 2018

Fermentation - Native or purchased yeast : **Purchased from the IOC « Institut Œnologique de Champagne »**

Type of Filtration: **Press filtration, 1 filtration by a service provider**

Batonage? **Yes**

Remontage ? : **No**

Organic certified / Biodynamic : **No**

Blend: **100% Sauvignon Blanc**

Sulfuric treatment : **SO2 free 26 mg/liter – So2 total 90 mg/liter**

Average Vine Age : **20 years old**

Treatment of the oak (new, old, dimensions)/Provenance of the oak (if used): **no oak on this cuvée**

Buying Grapes? : **No**

Production in 12 pack cases : **80 HL , 880 Cases.**

Type of Soil: **Clay & Limestone**

Typical Yield : **50hl/ha**

Density of Plantings : **5000 plants/Ha**

Vine Training : **Guyot simple**

Type of Harvest : **mechanical**

Date of harvest : **13/09/2018**

Do you have any animal products such as egg whites (in other words, is it considered vegan)? **0 nothing, so it can be considered as Vegan.**

Date of bottling : **20/05/2020**

Residual Sugar in g/l : **0.3 g/l**

TAV : **13.11% vol**

Acidity in H2SO4 : **3.44 g /l H2SO4**

Vintage 2018: After 2 difficult years in the Loire Valley, the vintage 2018 was a blessing. The only problem could have been the lack of water. There was no rain during July and August, so the vines suffered a bit but there were enough reserves in the soil thanks to the big rains during the Spring. The rains early September in Vouvray brought back the balance and in the end, 2018 was considered as one of the best vintage of the past 20 years.