

Located in the heart of the Cheverny designation, Domaine Maison stretches over 73 hectares with 60% of white vines (Sauvignon, Chardonnay), and 40% red vines (Pinot noir, Gamay). The vines are managed with maximum respect of the terroirs and the environment with only one goal, get the best grape by controlling yield, leaf stripping, high trellising height. The plots are perfectly exposed. They benefit from the best weather conditions thanks to their geographical location between two rivers : the Loire and the Cher.

Loire Valley vintage 2020 : A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes. Decisions made by winegrowers have been significant on the profile of their wines.



Region : Loire Valley
Appellation : Cheverny blanc
Grapes : 80% sauvignon blanc, 20% chardonnay
Vintage : 2020
Age of the vines : 20 to 45 years old
Terroir : Siliceous clay slightly gravelous
Farming practice : Sustainable certified HEV3
Harvest : Mechanical
Yield : 40 hl/ha



Vinification :

- Grapes are sorted and destemmed before pressing
- Pneumatic press with low pressure
- Cold fermentation in vat
- Natural malolactic fermentation on the Chardonnay
- Aged 3 months on lees to give it some body and more aromas



Tasting notes :

Pale radiant yellow colour. Fresh and aromatic with a hint of lychee, citrus fruit and blackcurrant bud. Mouth feel is magnificently acidulous and balanced by a lingering flavor left on the palate



Food Pairing : Aperitif, smoked salmon, starters, shellfish, goat cheese

Temperature for service : Between 50°F to 54°F

Ageing potential : 2 to 5 years