



## COUR-CHEVERNY

Loire Valley, France

Domaine Daridan



[www.domainedaridan.com](http://www.domainedaridan.com)

### Method & Production

Made from 100% Romorantin grapes, estate grown, manual harvest, from their vineyard in Cour-Cheverny. The grapes are pressed. The juices are then settled cold and placed in a temperature-regulated stainless steel vat. Alcoholic fermentation begins naturally by indigenous yeasts at 14°C over 20 days. Malolactic fermentation occurs naturally, depending on the vintage partially or entirely. 10 months ageing on the fine lees in stainless steel vats. Filtration only, no fining.

### Tasting Notes

The nose is delicate and refined, offering aromas of white flowers, acacia, and a hint of honey. On the palate, it is elegant and poised, with charm, finesse, and a finely balanced profile.

### Food Matching

Aperitif, green asparagus, scallops, fish, chicken, tuna tartar, foie gras, lobster, cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
DD0323	Cour-Cheverny	Romorantin	2023	12.5%	Cork	6x0.75lt	No	No	Yes	No