



COUR-CHEVERNY

Loire Valley, France

Domaine Daridan



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
White Wine										
DD0323	Cour-Cheverny	Romorantin	2023	12.5%	Cork	6x0.75lt	No	No	Yes	No