



VAL DE LOIRE SAUVIGNON BLANC

Loire Valley, France

Domaine Daridan



www.domainedaridan.com

Method & Production

Estate grown Sauvignon Blanc grapes from vineyards in Soings en Sologne. Maceration time of 12 hours. After pressing the juice is fermented in stainless steel using indigenous yeasts. Ageing on the fine lees in stainless steel for a further 6 months. Filtration only, no fining.

Tasting Notes

Golden yellow dress with green reflections. The nose opens with expressive aromas of ripe yellow fruits interwoven with vibrant citrus notes. On the palate, the wine is crisp and lively, showcasing a refined minerality. Generous fruit flavors carry through, culminating in a harmonious and elegantly balanced finish.

Food Matching

Aperitif, fish, oysters and shellfish, goats cheese

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
DD0124	Val de Loire Sauvignon Blanc	Sauvignon Blanc	2024	12%	Cork	6x0.75lt	No	No	Yes	No