

Domaine Benoit Daridan

VV Cour Cheverny

Vitner	Domaine Benoit Daridan
Origin	Loire, France
Vintage	2018
Variety	Romorantin
Wine Type	White

Winemaking Notes

The grapes are directly crushed by our pneumatic press. The alcoholic fermentation is made naturally with indigenous yeasts between 5 and 30 days with a vat temperature controlled around 14°C. The malolactic fermentation is naturally fully or partially done, depending on the vintage. A maturation in old oak barrels is made for one up to two months.

Tasting Notes

Shiny and bright wine with pale yellow robe, a flinty stone first nose and quince. The attack is net, with a subtle hint of white flowers with a fresh sensation as a final. Enjoy within 10 years.



Wine Details

Bottle Size	750ml
Bottles Per Case	12

