

# DOMAINE DARIDAN

## TRADITION



## CHEVERNY ■ RED ■ 2020



CHEVERNY AOC - LOIRE VALLEY



**80% Pinot Noir - 20% Gamay**

Red

13,5% Volume

Ageing potential : 5 years

Harvest in September



Siliceous soils and flinty clay

Surface area : 6 hectares



**Wine making :** the juice is vinified in stainless in stainless steel tanks with cold maceration.

The alcoholic fermentation is carried out naturally by "indigenous yeasts" for 15 days, with temperature control from 14° to 25°C, followed by a complete malolactic fermentation. Aged in thermo-regulated tanks.



**Tasting :** Deep red color with garnet red reflections.

The nose is dominated by red fruit aromas.

Its youth will bring a beautiful frankness leaving notes of strawberries and red currants

**Food and Wine pairing :** Aperitif, grilled food, barbecue, exotic food

**Temperature :** 14 à 16 °C



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