



Vignobles Feray  
www.vignobles-feray.com

CHEVERNY  
**RED 2019**  
DOMAINE MAISON



**Appellation** : Cheverny rouge

**Grapes** : 60% pinot noir, 30% gamay and 10% côt

**Vintage** : 2019

**Age of the vines** : 20 to 45 years old

**Terroir** : siliceous clay and slightly gravelous

**Harvest** : Mechanical

**Yield** : 40 hl/ ha



**Vinification** :

The grapes are sorted and selected according to their maturity. The fermentation takes place in stainless vats to preserve the freshness and the fruits.



**Tasting notes:**

Its pretty red color with discreet purple reflections. Its nose reveals delicate and slightly peppery notes that inspire femininity. On the palate, we find this delicacy, this freshness with notes of small ripe red fruits.



**Food pairing** : Aperitifs, cold meats, salads, white meats

**Temperature of service**: Between 62°F and 64°F

**Ageing potential** : 5 to 8 years

Domaine MAISON  
Rue de Moncontour  
37210 VOUVRAY  
thibault@terroirsexport.com  
www.vignobles-feray.com