



AOC CHEVERNY ROUGE « Cuvée Benoit Daridan » 2018

GAMME CLASSIQUE



CUVEE: Benoit Daridan

REGION: Val de Loire

GRAPES: 80% Pinot Noir
20% Gamay

VINTAGE: 2016

ALCOOL LEVEL: 13.5%

SURFACE: 7 Hectares

HARVEST: Mechanical

VINIFICATION: The pinot noir and gamay are put as a whole into vats before being crushed and blended. The alcoholic fermentation is done using indigenous yeasts for 5 to 21 days with a control of temperature. The Cuvée is afterwards matured in oak barrel for 1 to 2 months.

TASTING NOTES: Bright red wine with purplish reflections, with a bouquet of red fruits, a frank attack on blackberry notes. Fruity and light red wine to be enjoyed within 5 years.

FOOD PAIRING: Aperitif, cold meats, small salted with lentils, truffade, vegetable tart, lamb shoulder, fish with wine sauce, roast pork, cheese...

TEMPERATURE: 14°C à 16°C

Mis en bouteille au domaine