



After several wines experiences in France and abroad (Spain, Australia and New Zealand), Benoit DARIDAN took over in 2001 the 15 hectares family vineyard. He is the 7th Generation. His wines reflect his passion for his Terroir which he is fighting for to preserve it's local tradition. He is still using the advice and experience from his father and Grandfather who are leaving close by.

He is also sharing experience and research and new technic with his friend and neighbor from other vineyards. Even if he is trying new "Technic" Benoit Believes that the new generation didn't invent anything and is just re-producing what knew the previous generation with a more modern and efficient tool.

The vineyard is located in the heart of the Loire valley; In Cour Cheverny between the 2 famous "Chateau de Cheverny" and "Château de Chambord".

The characteristic of our vineyard is a 2 Hectars section of 50 year old vines wich has the Appellation "Cour Cheverny". The unique grape variety for this small appellation is the "Romorantin" (established by the king Francois 1st)

Our Philosophy

Benoit Daridan always says that the wine is a question of respect : respect of the nature, respect of the grape and respect of the wine drinker; he wants to do a real wines without any tricks. Respectful of the Earth and its environment, Domaine Daridan vineyard is run as a sustainable viticulture. Set upon a clayey siliceous soil, it practices a rigorous work in the vineyard in order to keep the specificity of each wines and plots. (No weedkiller, , soil work, very limited used of chemicals...).

CHEVERNY ROUGE BENOIT DARIDAN 2013



Grapes - 80% Pinot Noir- 20% Gamay

Wine Making

- Stemming & Cold Maceration before fermentation
- Concrete vat underground – gravity system – Indigenous yeast
- Cold fermentation at 17 – 18°C
- 20% aged in aok barrel for 2 months for the Pinot Noir.
- Blend between both the Gamay and the Pinot Noir after the Malolactique
-

Tasting Notes

Light and stalky, it is a cherry flavored with some spicy notes. It's also the type of red that is best served slightly chilled and drunk soon.

Aging potential - 4 years

Wine and food pairing

Appetizer, grill, meat, grill fish, red meat, cheese ...