



DOMAINE DARIDAN

L'Intemporel

CHEVERNY RED 2023



AOC CHEVERNY - Val de Loire



80% Pinot Noir - 20% Gamay

Red Wine

13% Vol

Ageing potential : 5 years

Harvest in september



Siliceous soils and flint clay

Surface area : 8,5 hectares

Vinification



grapes are stored in thermo-regulated inox vat to carry out a cold pre-fermentation maceration.

Alcoholic fermentation takes place naturally with "indigenous yeasts" for a minimum of 15 days. Followed by



Tasting

Deep red color with red garnet reflections.

On the nose, it is dominated by aromas of red fruits

Its youth will bring a nice freshness, with beautiful notes of cherry.

A nice wine showing elegance and finesse.

Tasting temperature: 14 to 16 °C

Food & wine pairing

Aperitif, white and red meat, cheese, chocolate.



Agriculture Biologique certifié par
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