



# DOMAINE DARIDAN

## L'Intemporel

### CHEVERNY Blanc 2023



**AOC CHEVERNY - Val de Loire**



**80% Sauvignon - 20% Chardonnay**

White Wine

12,5% Vol

Ageing potential : 5 years

Harvest in september



Siliceous soils and flint clay

Surface area : 8,5 hectares



#### Vinification

After pressing of grapes, juice are "débourbés" then stored in thermo-regulated inox vats. Alcoholic fermentation during 15 days minimum with a control of temperature (14 to 18°C). Ageing on lees in thermo-regulated tanks.



#### Tasting

Its golden yellow dress with green reflections is limpid and shiny. Very fresh notes with citrus notes such as grapefruit, fruits with white flesh. The mouth is lively, round, with a substance present and a good balance. A wine with freshness and minerality, elegant and fine.

#### Food & wine pairing

Aperitif, fish, oysters and shellfish, exotic food, goat cheese...



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