

Located in the heart of the Cheverny designation, Domaine Maison stretches over 73 hectares with 60% of white vines (Sauvignon, Chardonnay), and 40% red vines (Pinot noir, Gamay). The vines are managed with maximum respect of the terroirs and the environment with only one goal, get the best grape by controlling yield, leaf stripping, high trellising height. The plots are perfectly exposed. They benefit from the best weather conditions thanks to their geographical location between two rivers : the Loire and the Cher.

Loire Valley vintage 2020 : A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes. Decisions made by winegrowers have been significant on the profile of their wines.



Region : Loire Valley

Appellation : Cheverny rouge

Grapes : 60% Pinot noir, 30% Gamay and 10% Côt (local name for Malbec)

Vintage : 2020

Age of the vines : 20 to 45 years old

Terroir : Siliceous clay, slightly gravelly

Farming practice : Sustainable certified HEV3

Harvest : Mechanical

Yield : 50 hl/ ha



Vinification :

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



Tasting notes:

Pretty red color with discreet purple reflections. The nose reveals delicate and slightly peppery notes. Silky tannins on the palate with subtle notes of overripe cherry.



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

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

Ageing potential : 5 to 8 years