COUR CHEVERNY

Domaine Le Portail

CHEVERNY



Our estate leads to a sustainable culture in respect of the certified environment



Blend

100 % Romorantin

This variety grapes is specific to our appellation. It was introduced by François Ier and first planted here in 1519

Soil

Our soil is clay, limestone and sandy

Wine-making

Pressing with cold vinification to preserve natural fruits aroma Preservation on fine lees during six months

Tasting and ageing

It will seduce with a very beautiful golden yellow colour. These grapes have a character and a true identity. You can drink young it tastes like white flowers. When it will age, it will develop a delicate honey flavour and acacias tones.

To be drunk young but you can preserve 10 years

<u>Gastronomy</u>

Served chilled with fish, sea food, asparagus white meat and cheese.



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VINS A.O.C CHEVERNY COUR-CHEVERNY