

DOMAINE LES MARTINES CHEVERNY

Grape varieties: Sauvignon, Chardonnay

Origin: Between Loire and Sologne

Vinification: Manual grape harvesting at good maturity. Control of temperatures during the period in the vat. Blending and tending in vats or casks

Soil: Sandy clay and clay and limestone

Tasting notes:

- **Palate** : A fine and lively wine where the Sauvignon gives off its strong aroma with notes of blackcurrant and liquorice

Recommendations: Ideal with fish, shellfish, regional cold meats and local goat cheese.

Serving condition in F°: 46 - 50

Alcohol content: 12

Cellar potential: 2 years



Non contractual pictures

