

# AOC CHEVERNY BLANC

Domaine de Léry

**Appellation** : Cheverny

**Cuvée** : *Domaine de Léry*

**Couleur** : White

**Vintage** :

**Grape Variety** : 80% Sauvignon, 20%Chardonnay

**Surface** : Domaine Bellier owns about 25ha for white

**Vineyard region** : Centre - Vineuil

Loire Valley - The World Heritage Site

**Plots** : On a hill overlooking along the Loire River

**Soil** : sandstone on the chalky-clayey soil

**Yield** : 60hl/ha

**Average age of vineyard** : 20 years

**Harvest date** : Start around mid-September

**Harvest** : by machine

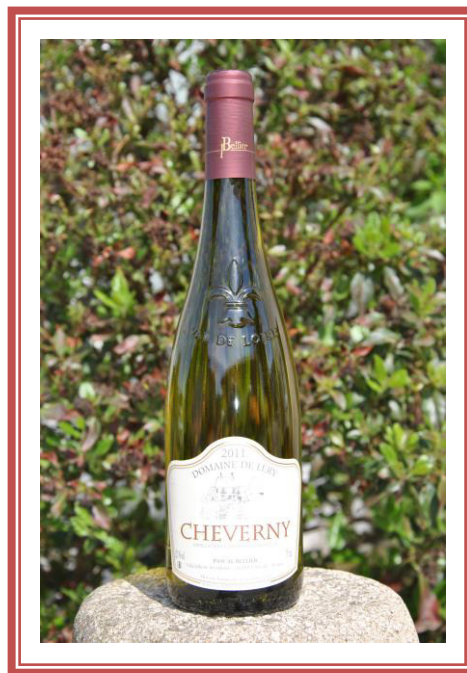
**Fermentation** : 10 days at 16°C in stainless steel

**Maturation** : 100% in stainless steel

∞ VINS BELLIER ∞

Loire Valley winemaker

AOC Cheverny AOC Cour-Cheverny



Alc / Vol : 12,5% 750ml

## TASTING

**Robe** : shimmering hue Pale yellow colour with slightly green

**Taste** : Dry type, fruity and unctuous, sweetness perfectly balanced by acidity powerful aromas with blackcurrant bud, The nose has grapefruit, white flowers, citrus fruits etc....

**To go with** : seafood, fish, cold cuts, goat's cheese, aperitif etc.....

**Service temperature** : 8°C to 10°C

**To keep** : should be drunk young ( 2 to 3 years )

## AWARDS

International wine challenge

The Wine Advocate

Guide Hachette des vins

Decanter " World Wine Award