



DOMAINE MAISON *Cheverny white « Révélation »*

The Cheverny white « Révélation » of Domaine Maison is a good blend of Sauvignon and Chardonnay. Vines are cultivated on Clayey-silicious soils and managed according to environment compliance with a natural grass growing to favor microbial life of soil.

Grapes are selected and destemmed before being slowly pressed.

A cold pre-fermentation is made in vats to increase the fullness and to improve flavors. The malolactic fermentation is made to exalt the Chardonnay.

Its robe is radiant. Its fresh nose is aromatic and it's characterized by its hint of lychee and exotic fruit. It's mouth feel is a real pleasure ; complex and very harmonious.

To be served cold with seafood, fish in sauce, asparagus or goat cheese.