



DOMAINE MAISON

Cheverny white

The Cheverny white of Domaine Maison is mainly produced avec white Sauvignon but also with a little Chardonnay to bring fullness.

Grapes are selected and destemmed before being slowly pressed.

The fermentation is made in vats before an ageing to increase the fullness and to improve flavors.

Its pale yellow colour is radiant. Its fresh nose is aromatic and it's characterized by its hint of lychee, citrus fruit and blackcurrant's bud.

Its mouth feel is magnificently acidulous and balanced by a lingering flavor left on the palate.

To be drunk as an aperitif, with shellfish or grilled fish.