



## COUR-CHEVERNY "LE CLOS"

### PRODUIT

This characterful white wine is made from the rare Romorantin grape variety, grown exclusively in the Cour-Cheverny appellation. The nose opens with aromas of stone fruit, subtle honey, white flowers, and hazelnut. On the palate, the body is ample, supported by a beautiful acidity and a persistent mineral structure. The finish is elegant, slightly chalky, with a touch of noble evolution. This is an original, structured wine that can be kept for several years. Ideal with fish in sauce, poultry with mushrooms, or mature cheeses. A wonderful discovery for lovers of rare grape varieties and terroir wines.

### PROFIL GUSTATIF

|         |                        |          |
|---------|------------------------|----------|
| Léger   | <div><div></div></div> | Puissant |
| Souple  | <div><div></div></div> | Tannique |
| Sec     | <div><div></div></div> | Moelleux |
| Vif     | <div><div></div></div> | Rond     |
| Fruité  | <div><div></div></div> | Boisé    |
| Minéral | <div><div></div></div> | Fruité   |



### IDENTITÉ

|                        |                             |
|------------------------|-----------------------------|
| Région viticole / Pays | Vallée de la Loire / France |
| Type de vin            | Blanc                       |
| Volume                 | 0,75L                       |
| Degré d'alcool         | 13,0%                       |
| Potentiel de garde     | 8 ans                       |
| Cépages                | Romorantin                  |