



TERRA
LAURA



Domaine de Montcy
Laura SEMERIA - Vigneron



White Cheverny Clos des Cendres 2009

Soil : Siliceous ground restful on one yellow clay with flint.

Blend : Sauvignon 50 % and Chardonnay 50 %.

Wine-making : Natural, without yeast and enzyme, in order to appreciate a maximum soil expression, with less using and controlled of SO₂.

Alcohol content : 13 %

Colour : Yellow golden intense.

Nose : Discreet slightly candied nose

Mouth feeling : The frank attack bottom in a well-balanced and structured mouth marked by mineral aromas.

Final : Lively marked by the length.

Global impression : Fresh wine, stemming from manual grape harvests of old vineyards, endowed with a big elegance, it possesses a beautiful structure.

Best with : With shellfishes (scampis, crabs, oysters, etc.) fishes in sauces or cooked, white meats but also on several cheeses refined in dough pressed.

Serving temperature : Serve at 8/10° in a decanter .

Keep for : 5 to 6 years.