

## Domaine de Montcy

Laura SEMERIA - Vigneron ~

## **Cour-Cheverny Claude de France 2009**

This wine comes from Romorantin grape's vine which are picked late in the season, during November. It has a natural concentration of sugars and for this reason it is slightly sweet.

Soil: Clay - siliceous.

Blend: 100 % Romorantin.

**Wine-making**: Natural, without yeast nor enzymage, to allow a maximum expression of the soil, with a minimum and checked use by SO2

**Alcohol content: 12%** 

**Colour**: yellow straw-coloured.

**Nose**: Candied, associated with notes of pineapple and mango.

Mouth feeling: Supple and ample

Final: Generous.

**Global impression**: A mellow wine from grapes maturation harvested after the first frosts.

**Best with**: In the aperitif either on a tart in the rhubarb or a tart in the cherry..

**Serving temperature**: Serve at 10° in a decanter.

**Keep for :** 10– 12 years.

