



TERRA
LAURA



Domaine de Montcy
Laura SEMERIA - Vigneron



Cour-Cheverny 2008

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 golden.

Nose : Deep and complex. In the first nose acacias' fragrances dominate, then appear some notes of rhubarb.

Mouth feeling : Frank attack, a fresh and powerful mouth with aromatic notes of hazelnut.

Final : Balanced with a high length.

Global Impression : A high dry balanced wine well great expressing all the wealth and tradition of Romorantin.

Best with : To have a rough time in the aperitif either on coquilles saint Jacques or sea bream in the mango.

Serving temperature : Be use of in decanter to 10°.

Keep for : 10– 12 years