

Philippe LOQUINEAU

Vigneron

A.O.C CHEVERNY

COUR-CHEVERNY



Domaine de la Plante d'Or

CHEVERNY RED



- Soil: soils clayey-calcareous for Pinot-Noir and siliceous for Gamay.
The soils are cultivated.
- Vines: Gamay 40%, Pinot-Noir 60 %.
- Wine-growing: picking and destemming for Pinot-Noir. Picking with hands for Gamay with semi-carbonic maceration.
- Blending: after vinification with analysis and tasting.
- Tasting: - Color: brilliant, tint crimson, intensity high.
 - Smell: delicate - red fruits matured – fruity - final tannic.
 - Flavor: attack soft with spicy (sweet pepper)
 - Service: 14 – 15° C.
 - Served with: meat, game

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A.O.C. COUR-CHEVERNY « CUVÉE SALAMANDRE »

Grape:

100% Romorantin

Only 50 hectares of this grape in France, exclusively for AOC Cour-Cheverny.

Terroir :

sandy and clay soils

filtrating and rather early, interesting for the maturity of the grape Romorantin, exclusive of this area. Highly typical.

Vinification :

Harvesting of very ripe grapes, pink to brown color. Sorting and de-stemming.

Alcoholic fermentation without enrichment, then malolactic fermentation, indigenous natural yeasts.

Tasting:

Color: yellow gold.

Aroma: fresh, thyme, lime, spices, quince.

Mouth attack is deep, fresh and mineral (silica), final is fruity dried (almond, hazelnut).

Service:

Warmly wine

to serve between 10 and 12 ° C

with fish in sauce, game, vegetables (asparagus, endive, fennel), cheeses, Asian cooking.

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A.O.C. CHEVERNY Blanc

Terroir:

Clay and limestone. These soils are heavy but rich and particularly benefitting to ripe grapes.

Grapes:

Sauvignon 85%, Chardonnay 15%.

Vinification :

harvest with grape / bunch sorting. Spontaneous and long lasting fermentation.

No added sugar.

Aging on the lees

Bottled:

in January 2010 after filtration on diatoms and plates.

Assembly:

after fermentation, according to analysis and tastings.

Wine tasting:

color: bright, gold

Aroma: fresh floral, mint, fruity and minerals.

Mouth: strong attack, then supple, final white fruit.

Service:

10 12 ° C. Cooler for wine peritif.

Fish, sea-food, vegetables, goat cheese.