



Cave des Vignerons de Mont-Près-Chambord - Les Borderies

Vineyard

Created in 1931, the Cave Coopérative des Vignerons de Mont-Près-Chambord harvests and vinifies the grapes of its 22 members on 145 hectares. She uses the most modern techniques and is regularly rewarded in competitions and reference guides.

Winemaking

During vinification, destemming, skin maceration, then pneumatic pressing at low pressures takes place. The musts obtained are cooled and clarified by settling overnight.

Fermentations are carried out in stainless steel vats, by grape variety and at a regulated temperature of 15°C.

Tasting

This wine has a pale yellow color with gold highlights. It opens with an expressive nose of blackcurrant, grapefruit and exotic fruits. It reveals a lovely lemony freshness on the palate. It is balanced, with notes of exotic fruit, with a nice persistence in its finish.

It will be ideal as an aperitif, served at 11-12°C. This Cheverny will also pair perfectly with fish and seafood. It is also excellent with Sologne asparagus as well as goat cheeses.

Alcohol 12.5°

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant

<https://www.la-cave-cellar.com>