

# Domaine du Moulin Hervé Villemade

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## Cuvée « Le Domaine » AOC CHEVERNY Blanc 2011



<b>Age of vine :</b>	from 4 to 25 yeards old
<b>Soils :</b>	Sandy soils on Sologne flint clays
<b>Grapes :</b>	Sauvignon 70 % - Chardonnay 30 %
<b>Harvest :</b>	Hand picked ; Yield : 35 hl/ha
<b>Vinification :</b>	Non chaptalized Dry wine wine (< 2 g/l residual sugar) Maturation on fine lees in tank. First embottling, January 2012.



*Floraison juin*

### **Tasting :**

The meeting of sandy soils on flint clays with the Sauvignon (70 %) and the Chardonnay (30 %). The combination gives a crumbly white (malolactic fermentation), with white flowers notes and crispy fruit – sweets citrus fruits (grapefruit) and yellow fruits –, supported by a liveliness vivacity (discrete touch of flint stone) of sauvignon on this kind of soil and wrap by smoothness of Chardonnay. The freshness and balance, qualified by the own profile of each vintage, made the main characteristic, and the most appreciated of this cuvee.