

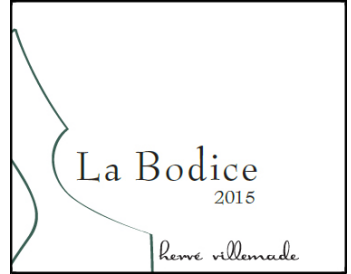
# Hervé Villemade

97 rue du Moulin-Neuf – 41120 CELLETES

Tél : 02.54.70.41.76

Email : herve.villemade@wanadoo.fr - Site : www.villemade.net

## Cuvée " LA BODICE" "AOP Cheverny Blanc" 2015



### Age of vine :

35 years old

### Soils :

Sanday soils on Sologne flint clays

### Grapes :

Sauvignon 80 % - Chardonnay 20 %

### Harvest :

Hand picked

### Yield :

10 hl/ha

### Vinification :

Non chaptalized – Dry white wine (< 2 g/l residual sugars)

Maturating on fine lees in demi-muids (550 liters) and oak barrels (228 liters),

Bottling in August 2016.

### Certification :

Bio

## **TASTING :**

A selected parcel where we find the sauvignon (80 %) and the chardonnay (20 %), to their most intense expression. Maturating in barrels, the wine comes on fresh and candied fruits, balanced of fern, and Angelique, fennel or liquorice, with a dense texture, almost tannic, and fat, fed by the ageing on fine lees. The material, the elegance and the length in mouth give to this white a real personality and a great aptitude to gastronomic harmonies.