



# Cour Cheverny Romorantin

## Pascal Bellier

### Cour-Cheverny ~ AOP ~ white ~ 2020

#### Product information

This is a rare and unique wine varietal “romorantin”. Legend has it that Romorantin was introduced to the Loire by King Francois 1<sup>st</sup> (1494–1547).

Region.	Centre Loir
Type.	White wine
Appellation.	Cour Cheverny
Classification	AOP
Bottle size	75cl
Alcohol % per vol.	13
Closure type	Cork

#### Technical



#### Vinification

Type of culture.	Lute raisonnee
Harvest	Mechanical
Vinification	fermentation at low temperature
Elevage	Elevage on Lees



#### Variétal

Varietal.	Romorantin 100%
Soil	Flinty clay & Limestone
Exposition	Noth west



#### Tasting note

Appearance.	Lemon
Aroma	Dried apricot, almand, apple
Oak	No
Style & structure	Fresh & delicate



#### Pairing

Aperitif, sea food, fish, white meat  
Serving temperature 6C to 8C

