Cuvée IMPORTS



Domaine Le Portail

Cour-Cheverny

Beautiful yellow color with gold flecks. A fleshy wine with aromas of white flowers, apple and pear. A well-balanced and harmonious wine with bright acidity and a long finish.

Romarantin 100%

Appellation	Cour-Cheverny AOC
Vineyard	Planted on siliceous clay and limestone soil, the ancient grape is grown on just two hectares of vineyards. Vines are cultivated and vinified the traditional way to preserve their authenticity and promote the terroir. Certified sustainable by Terra Vitis.
Vinification	Pressing with cold vinification to preserve natural fruit aromas. Aged on fine lees for six months.
Pairing	Pairs well with crustaceans, asparagus, grilled fish, white meats and goat cheese.
Serving	Can be aged up to 10 years. Serve chilled.

Domaine Le Portail
CHEVERNY

Located less than half a mile from the famous Château de Cheverny, Domaine Le Portail, once a monastery, is now a family-owned wine estate, run by Delphine and Damien Cadoux. Planted on siliceous clay soil, Domaine Le Portail consists of 32 hectares of vineyards, two of which grow the rare and ancient Rormarantin grape in the Cour-Cheverny Appellation. The vines are cultivated and vinified the traditional way to preserve their authenticity and promote the terroir, producing aromatic and refined wines. Since 2000, the vineyards have adopted viticulture and wine production practices respectful of the environment and in compliance with the French sustainability organization Terra Vitis.