# DOMAINE DE LERY BLANC 2016. CHEVERNY, FRANCE.

**VARIETAL:** 80% Sauvignon 20% Chardonnay.

**FARMING PRACTICES:** Sustainable farming with no fertilizers and biodiversity.

**VINIFICATION:** Spontaneous fermentation with native yeast from vineyard. Slow fermentation at low temperatures. Minimally filtrated.

**TASTING NOTES:** Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent. Perfectly balanced structure of sweetness and acidity. Pairs well with seafood, cold cuts, goat cheese, or as an aperitif.

Domaine de Lery is located in Vineuil (Loire Valley.) The estate is surrounded by the famous castles of Chambord, Cheverny, and Blois. It stretches over 40 hectares over looking the Loire River. The Bellier family has worked hard to produce high quality wines for two generations.

Deep layers of beauce limestone, siliceous clay mix, and chalky soil cover the vineyard. Domaine de Lery is a member of the Terra Vitis, an organization that certifies sustainable farming. The vineyard's philosophy is to produce quality wines with maximum care to the environment. They encourage biological diversity in the estate. The average vine age ranges from 20 to over 50 years old.

No fertilizers are used and the grapes undergo spontaneous fermentation with the native yeast from the vineyard. A slow fermentation then takes place at low temperatures.

Today, Pascal's daughter Audrey and Marion, the family's 3rd generation, carefully produce classic, elegant, and well-balanced wines.

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