



## DOMAINE MAISON

### Père & Fils

Domaine Maison is located in Sambin, in the heart of the Cheverny appellation, between Blois and Montrichard. The family domaine was founded in the early 20<sup>th</sup> century and is now managed by Jean-Francois Maison. Domaine Maison is the largest domaine in the appellation with 70 hectares in AOC Cheverny and Cremant de Loire. About two thirds of the production of Cheverny Blanc and Rouge is estate bottled and the balance is sold in bulk to Loire negociants.

The Domaine Maison vineyard is on rolling hills with a thin soil composed of clay, gravel and sand. Situated in the central Loire, about half-way between Tours and Sancerre and between the Cher and Loire Rivers, the vineyard warms early and is well-drained. Grass is planted between the rows to foster a healthy and diverse natural ambiance. The Maisons farm sustainably and adhere to the principles of the Terra Vitis charter. The grape mix is about half Chardonnay (10 hectares planted) and Sauvignon Blanc (30 hectares) and half of five red varieties: principally Pinot Noir (17 hectares) and Gamay (10 hectares) and smaller plots of Cot (2 hectares), Pineau d'Aunis (1.3 hectares) and Cabernet Franc (1/2 hectare).

The **Domaine Maison Cheverny Révélation** is a blend 85% Sauvignon Blanc and 15% Chardonnay. Owner Jean-Francois Maison makes a selection of the best young wines of the vintage just after fermentation. The site-origins and vine age vary year to year, as the selection is made only on the basis of the taste. The Sauvignon Blanc is given 6-10 hours of skin contact before pressing to exact the fullest aromas of the variety. The Chardonnay is directly pressed, and in both cases the pressing is slow and totally protected from air. The musts are cleared and fermentation begins with the Chardonnay's native yeast and a neutral yeast for the Sauvignon, in order to allow the latter variety to ferment fully at low temperature. Malolactic fermentation of the Chardonnay is allowed to proceed naturally in vintages like 2010 and 2013 when it is deemed beneficial, and blocked in other years, such as 2011 and 2012. The lees are gently stirred in the outdoor tanks over the next six months. Tartrate stabilization take places in tanks over the winter. The varieties are fined with bentonite clay and are assembled in January. The Cuvée Révélation is bottled in February and released in March.

<b>COUNTRY</b>	France
<b>REGION</b>	Loire Valley
<b>APPELLATION(S)</b>	Cheverny
<b>PRODUCER</b>	Domaine Maison
<b>FOUNDED</b>	1693
<b>ANNUAL PRODUCTION</b>	
<b>FARMING</b>	Sustainable
<b>WEBSITE</b>	<a href="http://www.domainemaison.com/">http://www.domainemaison.com/</a>



The **Domaine Maison Cheverny Rosé** is a blend of 40% Pineau d'Aunis and 20% each Cabernet, Gamay and Pinot Noir. The entirety of the domaine's Pineau d'Aunis and Cabernet Franc are used for the Rosé, while the majority of the other red varieties are also used for the Cheverny Rouge. The grapes destined for the 2013 Rosé were picked over two days in mid-October under ideal conditions, sorted and destemmed. They are then pressed and fermented together. The young wine develops on its lees in stainless steel tanks at low, controlled temperature. There is no malolactic fermentation to enhance the Rosé's bright, fresh character.

