



Domaine Philippe Tessier Cour-Cheverny

From younger vines, (up to 20 years old) Tessier's entry level Cour-Cheverny is always a fresh, high-toned and very zippy version of Romorantin.

VARIETIES: 100% Romorantin

CLASSIFICATION: Cour-Cheverny AOC

VINE AGE: Up to 20 years

VINEYARD SOILS: Limestone bedrock under soils composed of silica and clay.

FARMING: Organic

WINEMAKING: Vinification in stainless steel vat using native yeasts. Malolactic fermentation complete.

AGING: Stainless Steel

