



TECHNICAL FILE

Domaine Daniel REVERDY & Fils

Chaudenay – F-18300 VERDIGNY

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Contact: Cyrille Reverdy

Domain area: 9.30 ha

Number of bottle/year: 80000

SANCERRE WHITE 2022

Cuvée: Le Clos de Chaudenay

Grape-variety: Sauvignon

Age of vineyard: 35 years old

Density of planting: 6500 / ha

Soils: Clay-limestone / Terres blanches

Yield: 55 hl/ha

Vinification, maturing and specificities:

- The Clos de Chaudenay is located next to the cellar
- This cuvee come from vine with gras
- Alcoholic fermentation at low temperature (14-18°C)
- Maturing on total lies during 8 months in stainless steel tanks

Residual sugar: 0.86 g/l

Acidity: 4.26 g/L de H₂SO₄

Alcohol: 12.68% vol

Bottles produced: 6000

