

# DOMAINE MAISON

## Cheverny



### Winemaker

*Vignobles Feray*

### Wine Region

*Loire Valley*

### Story

Domaine Maison Père & Fils, established in the early 20th century, flourished under Guy Maison's stewardship in 1950. His son, Jean-François Maison, expanded the estate to 73 hectares, making it the largest within the appellation. Later, Vignobles Feray took over, continuing to restructure the vineyard to optimize the terroir for each grape variety.

### Vineyard

Domaine Maison thrives in the heart of Cheverny, spanning 73 ha of premium grape varieties. With a focus on quality clusters over yields, the vineyard benefits from an excellent location between the Loire and Cher rivers. The renowned wines of Cheverny and Domaine Maison boast clay-limestone and lightly gravelly soils, offering delicate, diverse, and aromatic profiles.

### Vinification

Grapes undergo selection and destemming before a gradual pressing process. Fermentation occurs in vats, followed by aging to enhance fullness and flavor development.

### Tasting Notes

Pale ruby color in the glass. The nose is delicate and slightly peppery. On the palate, this wine shows finesse and freshness with little red berries hint.

### Food Pairing

This wine is ideal as an aperitif or with BBQ, roasted turkey, mushrooms dishes, Pepperoni pizza, beet salad with goat cheese or cheeses like Brie and Gouda.

## QUICK FACTS

### Variety

60% Pinot Noir, 30% Gamay,  
10% Côt.

### Aging

Stainless Steel Tank.

