



FORTY OUNCE MUSCADET

APPELLATION : Muscadet Sèvre & Maine sur Lie

GRAPE : 100% Melon de Bourgogne

VINTAGE : 2015

ALCOOL : 12 % vol.

ORIGIN AND TERROIR:

This cuvee is for the most part coming from Terroirs seated on gneiss rock which gives fruity wines while young. A small part is also coming from Amphibolite (type of rocks) which bring citrus and fresh mouthfeel. The vine are 30 years old in average.

MODE DE CULTURE DES VIGNES :

The grapes are coming from a vineyard in conversion to the organic farming (2nd years). The soils are worked to increase the biodiversity and its aeration. Julien is also practicing the "Debudding" in order to control the leaves level and to increase the aeration of the grapes. There is no used of synthesis product or other chemicals treatment. Some Biodynamic practices are helping to increase the balance and the health of the vine (without certification). Julien is doing some Plants decoctions to make the vine stronger.

VINIFICATION :

Manual harvest in 10-15Kg Basket to avoid to crush the grapes. Sorting is made in the vineyard. Gentle press and slight settling before to let start the fermentation in respect of the Terroir and vintage. Fermentation starts by itself without exogenous yeasts and without enzymes. They occur slowly at a low temperature between 18 and 20 ° C to keep the wine fresh. The wines is aged on his lees until the bottling early march.

